



FAVORITE RECIPES

of

S T. A N D R E W ' S

E P I S C O P A L C H U R C H W O M E N



CANTON, NORTH CAROLINA

1967

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PRESENTED BY

Anne Queen

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To Anne With Love and Appreciation
For all you have meant to me through
The years. Hope to enjoy many more meals
With you in the years to come.

Love Always.
Mabel.

gift - Anne Queen

BEVERAGES

COFFEE PUNCH

1 gallon strong coffee
1 quart cream

2 quarts vanilla ice cream
5 teaspoons vanilla
5 tablespoons sugar

Chill coffee. Whip cream; add sugar and vanilla. Place ice cream and whipped cream in punch bowl and pour coffee over it. Mix well before serving. (If block ice cream is used, slice it into thin slices before placing in the punch bowl.) 50-60 servings.

INEXPENSIVE PUNCH

- - - Mrs. Edgar Hawkins

2 ozs. citric crystals dissolved in 2 quarts boiling water. Let stand in enamel pan or stone jar 24 hours. Then add:

5 quarts cold water
2 tall cans unsweetened pineapple
juice
2 cans (med.) frozen orange juice
5-1/2 cups sugar

This will serve 60 people amply.

JOY JUICE

2 packages cherry-flavored gelatin
2 cups hot water
1/2 cup sugar
1/4 teaspoon salt

8 cups (2 quarts) cold water
3/4 cup lemon juice
2 bottles (8 oz. each) ginger
ale

Dissolve gelatin in hot water. Add sugar and salt and stir until dissolved. Add cold water, lemon juice, and ginger ale. Pour over cracked ice. Makes 12 servings.

LIMEADE-RASPBERRY DRINK

2 cans (6 oz. each) quick-frozen
concentrated limeade, partially
thawed
1 quart raspberry sherbet
2 bottles (28 oz. each) ginger ale

Combine all ingredients in a bowl. Blend with egg beater or electric mixer. Serve over ice cubes. Makes 25 four-ounce servings.



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BRIDE'S PUNCH

2 cans (6 oz. each) quick frozen
concentrated orange juice
1 can (6 oz.) quick-frozen
concentrated lemonade
6 cups cold water

2-1/2 cups chilled ginger ale
1 package (10 oz.) quick-frozen
sliced strawberries, just
thawed*

Frozen Fruit Ring

*Or use 1 cup mixed fresh fruit
such as diced banana, orange
sections, and strawberries

Mix concentrated orange juice, concentrated lemonade, and water. Chill.
To serve, pour orange juice mixture into punch bowl. Add ginger ale and
mix. Float fruit and Frozen Fruit Ring. Makes about 3 quarts, or 24 four-
ounce servings. (Use chilled ingredients for best flavor in punch.)

FROZEN FRUIT RING

Strawberries (sliced, if desired)
Pineapple cubes
Orange sections
Mint leaves
Water

Arrange fruit and mint in 1-1/2 quart ring mold or in 3 small ring molds.
Carefully add water and chill until solidly frozen. Unmold and float in
punch to chill it.

RAINBOW PUNCH

2 cans (6 oz. each) quick-
frozen concentrated
lemonade
1 can (6 oz.) quick-frozen
concentrated orange
juice

1 can (6 oz.) quick-frozen
concentrated Concord
grape juice
1 quart ginger ale

Mix 1 can each lemonade, orange juice, and grape juice with water as
directed on the cans. Pour each juice into an ice cube tray, setting aside
any juice that is left over. Freeze.

About 15 minutes before serving, mix second can of lemonade and combine
with ginger ale in a punch bowl or pitcher. Add remaining reconstituted
fruit juices and fruit-ice cubes. Makes 2 quarts or 12 to 14 servings.

RUSSIAN TEA

- - - Mrs. Wm. Churm

4 tablespoons tea, 8 cups boiling water - Brew for few minutes and strain. 8 cups of water, 2 cups sugar, 3 teaspoons whole cloves and 1 stick cinnamon tied in cheese cloth. Boil together for 30 minutes (slowly). Add tea to syrup just before serving and fruit juice of 5 oranges, 4 lemons, and 1 can grapefruit juice and 1 small can pineapple juice (more or less of this).

INSTANT RUSSIAN TEA

1 jar (1 lb. 2 oz. size) Tang	1 teaspoon cinnamon
1/2 cup instant lemon Lipton tea (more if desired)	1/2 teaspoon ground cloves
1-1/2 cup white sugar	

Put all ingredients in jar and shake well. Pour boiling water on 2 heaping teaspoons per cup.

QUICK RUSSIAN TEA

1 gallon strong tea	1 cup sugar (more if desired)
1 (6 oz) can frozen orange juice	1/4 box whole cloves
2 (6 oz.) cans frozen lemonade	

Mix all ingredients and put on to simmer one-half hour before guests arrive so that the spicy aroma fills the house. Yields 36 punch cups.

WHITE INDIA PUNCH

- - -

Mrs. B. M. Burrus

3 lemons (juice)	1 teaspoon almond flavoring
2 cups sugar	1 large can pineapple juice
2 cups tea (1 tea bag)	1 quart ginger ale
1 teaspoon vanilla	

Dissolve 2 cups white sugar in 1 quart boiling water (add hulls of 3 lemons) and boil 3 minutes. Remove hulls at once. Cool. Add other ingredients and refrigerate. When ready to serve add chilled ginger ale.

HOT MULLED CRANBERRY DRINK

1 Pint Bottle (2 Cups) Cranberry Juice	1/4 Teaspoon Powdered Allspice
No. 2 Can (2 1/4 Cups) Unsweetened Pineapple Juice	Dash Nutmeg
1/2 Cup Water	Dash Salt
1/3 Cup Brown Sugar	Butter or Margarine
1/4 Teaspoon Powdered Cloves	Cinnamon Sticks
	1/4 Teaspoon Powdered Cinnamon

Combine all ingredients, except butter and cinnamon sticks. Heat to boiling. Pour into cups, dot with butter and use cinnamon sticks to stir. Makes 8 servings.

COFFEE PUNCH

1 2-Oz. Jar Instant Coffee	2 Quarts Cold Water
1 Quart Boiling Water	2 Quarts Vanilla, Chocolate, or Coffee Ice Cream
1 Cup Sugar	

Combine coffee, boiling water and sugar and stir to dissolve sugar. Chill. Pour mixture into punch bowl. Add cold water. Beat 1 quart ice cream into coffee mixture. Spoon remaining ice cream over top. Makes 4 1/2 half measuring cup servings.

SUGGESTIONS FOR MIXTURES TO
BE USED IN MAKING CANAPES

1. Chopped cooked lobster, cucumber, hard-cooked eggs and almonds mixed with mayonnaise.
2. Whole broiled mushroom topped with slice of stuffed olive, served hot.
3. Deviled ham mixed with chopped hard-cooked egg and horse-radish.
4. Highly seasoned cheese topped with pecan, served hot.
5. Sliced tomato topped with thin slice of smoked cheese melted under flame and served hot.
6. Slice of hard-cooked egg with anchovy center.
7. Artichoke hearts marinated in tart French dressing.
8. Peanut butter covered with chutney.
9. A layer of anchovy paste covered with a paste of shredded crab meat cream cheese and butter, seasoned with salt and pepper.
10. Shredded tuna fish mixed with lemon juice and mayonnaise.
11. Aspic jelly with anchovies or sardines included, on toasted bits of rye bread.
12. Large olives filled with cheese, wrapped in bacon; broiled.
13. Celery stuffed with cream cheese, mayonnaise and Roquefort cheese and topped with paprika.
14. Chicken liver balls rolled in minced chipped beef.
15. Anchovies on small triangles of toast spread with lemon butter.
16. Oysters or chicken livers wrapped in bacon; broiled.
17. Apples cut finger size, wrapped with chicken livers; broiled.
18. Pastry turnovers with anchovy paste, meat spreads, mincemeat, cheese.

BENNE (SESAME) SEED "COCKTAILERS"

2 cups flour (unsifted)
1 teaspoon salt
Dash of cayenne pepper

3/4 cup shortening or oleo
Ice water (1/4 cup
approximately)
1 cup roasted benne seed

Additional salt

Mix dry ingredients; cut in shortening; add enough ice water to make a dough the consistency of pie crust, add seed. Roll thin, cut into small round wafers. Place in biscuit pan and cook slowly in oven (about 300°) for 15 or 20 minutes. Before removing from pan and while hot, sprinkle with salt. These may be kept in a covered tin or cracker jar, and before serving, run into a slow oven to crisp. Makes several dozen.

SHRIMP PASTE

1-1/2 pounds shrimp
1/4 pound butter
Mace

1/4 to 1/2 teaspoon dry
mustard
Salt and black pepper
10 drops onion juice

1 tablespoon sherry wine

Boil shrimp in salted water, peel and pound in mortar or run through fine meat grinder. Mix thoroughly with butter and add rest of ingredients. Let chill in refrigerator until ready to serve.

CHEESE OR PATE IN ASPIC

2 cans consomme
2 envelopes gelatine

6 tablespoons cold water
2 tablespoons sherry

Heat consomme and add gelatine, which has been dissolved in cold water. Add sherry and set aside to cool. Pour consomme mixture about an inch deep in a lightly greased, round, oblong or melon mold. Put in ice box to congeal. When set, put either cheese or liverwurst mixture in center of mold and cover top and sides with the remaining liquid. Chill. Unmold and serve with crackers or melba toast.

Cheese Center

3 (3 ounce) package cream
cheese
1/2 cup Roquefort cheese

1 tablespoon Worcestershire
1/2 teaspoon hot sauce
2 tablespoons sherry, or
brandy or chives

Liverwurst Center

1 pound liverwurst
2 tablespoons Worcestershire

2 (3 ozs.) packages cream
cheese
2 tablespoons whiskey

1 small onion, grated

CELERY RINGS

1 stalk celery
3 tablespoons butter
1 (3 oz.) package cream
cheese

3 tablespoons tomato paste
Salt and pepper

Cream butter, add cheese and tomato paste and season to taste with salt and red pepper. Stuff all pieces of celery with mixture. First put celery hearts together, then place other pieces of celery around and make the stalk to original shape. Wrap in wax paper and chill. Slice, making rings.

A SOUTH SEA SPREAD

2 ripe avocados
3 teaspoons of lemon juice

1 teaspoon salt
2 tablespoons of onion juice

Mash avocados with lemon juice; add other ingredients. This is an excellent spread for large potato chips.

ANCHOVY PUFFS

1/2 cup butter
1 (3 ounce) package cream
cheese

1 cup flour
1 tube anchovy paste
1/2 cup pecans (chopped)

Blend butter and cheese, add flour. Chill and roll very thin and cut with small biscuit cutter. Spread each round with anchovy paste and a few pieces of chopped pecans. Fold over, making a puff. Bake in hot oven (400°) for about ten minutes. Serve hot.

CHICKEN AND ALMOND SANDWICH SPREAD

1 cup chopped chicken
1 cup chopped almonds

8 tablespoons cream
Salt and pepper to taste

Mix chopped chicken with finely chopped almonds and cream. Season to taste and make into sandwiches.

SARDINE CANAPE

2 small cans of sardines
(skin and bone)
3 tablespoons lemon juice
1 tablespoon tarragon
vinegar

1/2 teaspoon Worcestershire
1/4 teaspoon monosodium
glutamate
2 tablespoons melted butter
Salt and pepper to taste

Spread on buttered and toasted fingers of bread. Garnish with a border of finely chopped egg whites and top with olive rings. Serves 15.

CHEESE BALL

1 Large (8 Oz.) Philadelphia Cream Cheese	1 Large Wedge of Roquefort Cheese
3 Oz. Package Cheese and Chives	1/2 to 1/4 Teaspoon Garlic Salt
3 Oz. Jar Old English Cheese	3 Oz. Pecans

Combine all cheeses - make into three small balls or one large. Roll in crushed pecans and sprinkle with paprika. Nuts may be added to cheese if desired. Freezes nicely!

CHICKEN ALMOND SPREAD

2 Pkgs. (3 Oz. Each) Cream Cheese softened (can use part cottage cheese)	
1/2 Cup Finely Diced Cooked Chicken	1 Tablespoon Lemon Juice
1/2 Cup Diced Almonds - Roasted	1/2 Teaspoon Chervil or Tarragon
1 Tablespoon Finely Chopped Onion	1/4 Teaspoon Salt
Pepper, Paprika, Crackers	

Mix cheese in bowl with chicken, 1/4 cup almonds, onion, lemon juice, chervil, salt and pepper and paprika to taste. Spread on crackers and sprinkle with remaining almonds as hors d'oeuvres. Or if you prefer mix in all the almonds and use spread as sandwich filling. Makes 1 generous cup.

MISCELLANEOUS

BREAD AND BUTTER PICKLES

1 gallon cucumbers (small)
2 green peppers
8 small white onions
1/2 cup salt

Pickling syrup:
5 cups sugar
1-1/2 teaspoons turmeric
1/2 teaspoon ground cloves
1 teaspoon celery seed
2 tablespoons mustard seed
5 cups vinegar

Select crisp, fresh cucumbers. Wash, but do not pare. Slice cucumbers and onions paper thin and cut peppers into fine shreds. Mix salt with the vegetables and bury pieces of cracked ice in the mixture. Cover with weighted lid and let stand for three hours. Drain thoroughly. Mix dry ingredients with vinegar and pour over vegetables. Place over low heat and paddle occasionally, using a wooden spoon. Heat the mixture to scalding but do not boil. Pour into hot jars and seal. Yield: 7 pints.

BEER CHEESE

1 lb. sharp cheese
1 tablespoon chopped onion
Dash of Tabasco
1 tablespoon mayonnaise
Dash of catsup

1 teaspoon mustard
Dash of Worcestershire
Pinch of salt
1/3 cup beer (or more if
needed)

Cream all ingredients until the mixture is of soft consistency. Beer may be added to taste.

CHUTNEY

4 pounds mangoes or
peaches
2 tablespoons white mustard
seed
1 tablespoon ground dried
chile pepper

1 pound preserved ginger,
in syrup
2 pounds sugar
2 quarts vinegar
1-1/2 cups raisins
1 clove garlic

Peel and cut fruit, and add one quart vinegar. Boil for 20 minutes. Combine sugar and second quart of vinegar and boil until it is a thick syrup. Pour off most of the liquid from the fruit and add to this syrup. Boil this combination until it is thick. Combine this thick syrup with the rest of the ingredients and fruit except the ginger, and cook thirty minutes. Add chopped ginger and its syrup and cook ten minutes longer. Bottle. The flavor is improved if it is placed in the sun for several days.

CLAM PARTY DIP

- - - Mrs. Fred Ferguson

1 can (7 ozs.) minced clams
 2 packages (3 ozs. each)
 cream cheese
 1/4 teaspoon salt
 2 tablespoons grated onion

1 teaspoon Worcestershire
 sauce
 3 drops Tabasco
 2 teaspoons lemon juice
 1 teaspoon chopped parsley

Potato Chips

Drain clams. Save liquid. Soften cheese at room temperature. Combine all ingredients except potato chips and liquid; blend into a paste. Gradually add about 1/4 cup clam liquid and heat until consistency of whipped cream. Chill. Serve in a bowl surrounded by potato chips. Makes about 1 pint.

HOLLANDAISE SAUCE
(in blender)

- - - Mrs. Kermit Duckett

3 egg yolks
 2 tablespoons lemon juice

1 teaspoon salt
 Pinch of pepper

Place the yolks, juice and seasonings in blender.

4 ozs. or 1 stick butter - cut in pieces and beat until foaming hot in a small sauce pan. Cover the blender jar and blend the egg yolk mixture at top speed for two seconds. Uncover and still blending at top speed immediately start pouring on the hot butter in a thin stream or droplets. By the time 2/3 of the butter has gone in, the sauce will be a thick cream. Omit the milky residue at bottom of butter pan. Taste the sauce and blend in more seasoning if necessary. If not used immediately, set jar in tepid water. (reheat if desired.)

HOMEMADE MAYONNAISE

- - - Mrs. Ralph Garrison

3 egg yolks
 1/2 teaspoon salt
 Pinch of paprika

1 pint Wesson Oil
 2 tablespoons vinegar

Beat egg yolks until thick. Add slowly, half the oil, beating all the time. Then slowly add vinegar, salt and paprika. Finally add other half of the oil very slowly while beating.

PEAR RELISH

4 quarts sliced pears	3/4 cup sugar for each cup
2 cups unsweetened orange juice	of fruit
1 ground lemon	2 cups diced apple with red peel (optional)
1 No. 2-1/2 can pineapple	1 can cherries (frozen or commercial) (optional)
	Green food coloring (optional)

Combine all ingredients except apples, cherries, and sugar. Cook for 20 minutes on medium heat; add sugar and cook until thickened (1 hour or more); add diced apples and cherries and cook 5 minutes longer.

POPPY SEED DRESSING

This recipe is for one gallon, which is a rather large supply for the average family. Divide by four for a quart of dressing. (Or make the whole amount at Christmas time and divide with a few of your favorite people.)

8 cups sugar	10 cups salad oil
8 teaspoonsful salt	12 tablespoonsful poppy seed
8 teaspoonsful dry mustard	2-1/2 cups vinegar
2 tablespoonsful powdered onion	

Put dry ingredients into mixing bowl and add 3 cups vinegar, no more, run mixer at SLOW speed for at least 10 minutes or until sugar is dissolved. Continue mixer at slow speed, adding salad oil VERY slowly. Very slowly and evenly, emphasize that.

If while mixing it appears the mixture is not doing right, add the remaining 1/2 cup vinegar a tablespoonful at a time.

The secret of this wonderful dressing is to add the oil very slowly and to run the mixer at low speed. Some things just cannot be hurried.

QUICK CREAM OF POTATO SOUP

- - - Mrs. J. S. Schenck

To 1-1/2 cups boiling water in saucepan, add 3 cups diced, pared potatoes, 1 minced, peeled, small onion, 2 beef bouillon cubes. Cover; cook till potatoes are very tender - about 15 minutes. Don't drain. Partially mash with fork. Then add 2 cups milk, or part milk and part thin cream. Stirring often, heat till bubbles form around edge. Add salt and pepper to taste. Add 1 teaspoon butter. Makes 4 servings.

SAUSAGE PINWHEELS
(For breakfast, coffee hour
or supper)

- - - Mrs. Kermit Duckett

2 cups Bisquick

1/2 cup milk

Make up and roll out as thin as possible.
Spread over this 1 pound of sausage. Roll up and cut in pinwheels.
Bake in oven 400° for 20-25 minutes. (Delicious with scrambled eggs.)
Will freeze.

TOMATO PRESERVES

- - - Mrs. Hamilton Witter

5 lbs. ripe tomatoes - 8 cups sugar - 2 lemons

Scald and skin tomatoes; add sugar and let stand overnight in an enamel pan.
In morning drain liquid and boil rapidly until it threads. Add to tomatoes
and cook until it thickens. Pour in glasses and seal with wax.

HORSE-RADISH
CREAM DRESSING

2 tablespoons butter
2 tablespoons flour
1/4 teaspoon salt

Dash of pepper
1-1/4 cups milk
1/4 cup prepared horse-radish

Melt butter in a small saucepan. Add flour, salt, and pepper and mix well.
Add milk gradually, stirring constantly. Then cook and stir over medium
heat until sauce is smooth and thickened. Stir in horse-radish. Serve hot
with beef. Makes 1-1/3 cups.

CREAMY GARLIC AND
SCALLION DRESSING

1 cup garlic salad
dressing
1/2 cup sour cream

1/4 cup chopped scallions
(stems and bottoms)

Gradually add salad dressing to sour cream, stirring constantly. Then add
scallions, mixing well. Makes 1-3/4 cups.

LUNCHEON
AND
SUPPER DISHES

ASPARAGUS CASSEROLE

- | | |
|------------------------------|---------------------|
| 1 Can Green Asparagus | 1 Can English Peas |
| 1 Can Mushroom Soup | 1 Cup Grated Cheese |
| 3 Hard Boiled Eggs, Shredded | |

Drain peas. Then put layer of asparagus, peas, mushroom soup and cheese. Shredded eggs on top. Bake in buttered casserole for 1/2 hour at 300°.

NORTHAMPTON BAKED BEANS -- Grace Goodhue Coolidge

- | | |
|--------------------------|------------------------|
| 1 Pint California Beans | 1 Teaspoon Dry Mustard |
| 1 Teaspoon Soda | 1/4 Pound Salt Pork |
| 1/2 Cup Dark-Brown Sugar | |

Pick over and wash the beans. Soak overnight. In the morning, par-boil the beans until the skin breaks very easily. Before taking from the stove, add soda. As soon as the water foams up well, remove from the stove and drain and rinse beans in fresh water. Place them in a bean pot, add sugar and mustard. Score the pork and place it in the center of the pot, sinking it until the rind is level with the top of the beans. Cover with boiling water and place in the oven. Add more water from time to time as needed. Bake eight hours.

BARBECUE
(Penn. Ave. PTA)

- 1 Lb. Chuck Beef
- 1 Lb. Pork

Pressure cook 1 hour or cook on top of stove until it falls apart.

- | | | |
|------|------------------------|-------------------------------|
| Add: | 1 Cup Catsup | 1 Tablespoon Salt (level) |
| | 1½ Tablespoons Vinegar | 1½ Tablespoons Worcestershire |
| | 2 Tablespoons Mustard | Tabasco - dash |
| | Black Pepper to taste | 1 Chopped Onion (Sautéed) |

Simmer one hours - Serves 15.

BAR-B-QUE SAUCE -- Mrs. Diana B. West

3 Tablespoons Butter	1 Cup Water
1 Medium-Sized Minced Onion	1-1/2 Cups Finely Diced Celery
1 Clove Garlic, Well Chopped	3 Teaspoons Salt
2 Tablespoons Vinegar	1 Teaspoon Prepared Mustard
6 Tablespoon Brown Sugar	1 Teaspoon Cinnamon
1 Tablespoon Orange Juice	4 Tablespoons Worcestershire
2 cups Tomato Catsup	1 Small Can Crushed Pineapple

Fry the minced onion and garlic in butter. Add other ingredients. Cook slowly for 1 hour adding 1/2 cup water from time to time. This sauce can be used for spareribs, pork, etc.

BAR-Be-QUE SAUCE FOR LEFT OVER ROAST -- Mrs. Margaret Burrus

3 Tablespoons Onion Flakes	2 Tablespoons Worcestershire
2 Tablespoons Wesson Oil	2 Tablespoons Brown Sugar
1 Cup Ketchup	1 Teaspoon Mustard (dry)
3/4 Cup Water	1 Teaspoon Garlic Salt
1/4 Cup Vinegar	1/4 Teaspoon Red Pepper

BAYOU JAMBALAYA -- Mrs. Paul R. Launer

1 Large Onion, Chopped	1 Tablespoon Cider Vinegar
1/2 Cup Green Pepper, Chopped	1 Cup Ketchup
1 Cup Uncooked Rice	2 1/2 Cups Water
2 Tablespoons Shortening	1 Cup Cooked Ham, Chopped
1 Pound Raw Shrimp, Cleaned	

In large skillet saute onion, pepper and rice, until onion is transparent. Add vinegar, ketchup, water, ham and shrimp. Cover. Simmer, stirring occasionally with fork until rice is tender (about 40 minutes). Serves 6.

WEST INDIAN BEANS

Soak 1 pound kidney beans over night. Drain and cook until tender (or use 3 cans kidney beans). Cut 4 slices bacon in small pieces, saute in skillet with 2 cloves of garlic crushed, 1/4 cup or more onion, add 3 cups canned tomatoes, 1 green pepper cut in strips. Season with 2 table-
spoons grated lemon rind, 1 bay leaf, 1 teaspoon salt, 1/8 teaspoon pepper and pinch oregano. Add sauce to beans, simmer until sauce thick-
ens. If you prefer you may add 2 tablespoons chili powder and dash of
Tobasco.

BEEF STROGANOFF - - Mrs. Carolyn Duckett

1½ Pound Top Sirloin	1/4 Cup White Wine or Vermouth
(Thinly Sliced in Strips)	A-1 or Worcestershire Sauce
6 Tablespoons Butter	1½ Cup Sour Cream
Olive Oil	2 Tablespoons Grated Onions
Salt, Pepper and Chopped Parsley to taste.	

Melt butter and add a little oil to prevent burning. Saute beef quickly - remove and saute onions. Add wine, worcestershire sauce, and sour cream. Stir well and do not let boil - season to taste and pour over beef. Serve over fluffy rice. Serves 4.

BORUP STROGANOFF WITHOUT PANIC

1 Tablespoon Chopped Parsley	1 Teaspoon Salt
1 Lb. of Onions (3 large) sliced	1/4 Teaspoon Pepper
2 Lbs. of Top Round Cut in Narrow	1 Tablespoon Flour
Strips about the size of little finger	1 Cup Sour Cream
1½ Bars of Butter	2 Bay Leaves
1 Tablespoon Dry Mustard	

Saute 1 lb. of onions sliced very fine, slowly, in 8 tablespoons butter until a light golden color, or for about 20 minutes. Remove into a casserole. Saute 2 lbs. of top round of beef cut in narrow strips in 4 tablespoons of butter, just long enough for them to turn grey and give out their juice. Strain this juice over the onions, and stir in 1 tablespoon dry mustard, salt and pepper to taste, (about 1 teaspoon salt, 1/4 teaspoon pepper) and 1 tablespoon sour cream. Bury in this 2 bay leaves and add the meat. Mix well, and place on low heat, cover and simmer very gently for 45 minutes, stirring lightly occasionally. Remove from fire, cool, and refrigerate overnight. Fifteen minutes or so before serving, simmer again on low flame until done (time depending on quality of meat). Sprinkle with 1 tablespoon flour, stir well, then add a scant cup of sour cream, and continue cooking on very low flame, stirring constantly until well incorporated, but be careful not to allow it to actually boil. Garnish with chopped parsley and serve with cooked bread or fine noodles.

SOUR CREAM & BEETS CASSEROLE - - Mrs. Virginia Duckett

1 Quart Finely Chopped, Cooked Beets	1 Teaspoon Salt
2 Tablespoons Butter, Melted	1/2 Teaspoon Pepper
1 Cup Thick Sour Cream	1 Tablespoon Flour
2 Tablespoons Sugar	

Fold melted butter into sour cream. Blend remaining dry ingredients into sour cream. Fold this mixture into chopped beets. Put in 1½ quart casserole and bake at 350° for 20 to 25 minutes. Serves 6.

BROCCOLI CASSEROLE

1 Can Small Onions
2 Packages Broccoli, Cooked
Dash of Tabasco Sauce
Dash of Worcestershire

Grated Cheese
Salt and Pepper to taste
Dash of Red Pepper

Drain onions and reserve broth. Make a white sauce using onion broth and adding tabasco, worcestershire, salt and pepper. Place broccoli, onions and white sauce in casserole in layers. Top with grated cheese and heat well.

BROCCOLI CASSEROLE - - Mrs. Fred Ferguson

Cook 2 packages chopped broccoli for 5 minutes. Drain and add following sauce: Beat 2 eggs, add 1 cup cheese, 1 cup mayonaise, 1 can mushroom soup, 2 tablespoons minced onion, salt and pepper to taste. Put in casserole and cover with Ritz cheese cracker crumbs. Bake 350° for 45 minutes.

BROCCOLI SUPREME

1 Pkg. Broccoli
1 Teaspoon Onion
2 Tablespoons Butter
1/2 Teaspoon Salt

2 Teaspoons Sugar
2 Teaspoons Vinegar
Carton Sour Cream

Cook broccoli and meanwhile brown onion in butter. Add remaining ingredients. Then pour over broccoli and serve with chopped almonds and paprika sprinkled on top.

BRUNSWICK STEW - - Mrs. Kay Levine

Cut up a 3 lb. Chicken and put in large pan with 3 quarts water, 1 large sliced onion, 1/2 lb. lean ham cut in small pieces and simmer gently for 2 hours. Add 3 pints tomatoes, 1 pint limas, 4 large potatoes diced, 1 pint grated corn, 1 tablespoon salt, 1/4 teaspoon pepper, small pod of red pepper. Cover and simmer gently 1 hour, stirring frequently. Add 3 ounces butter and serve hot.

CASSEROLE MARIE-BLANCHE - Jacqueline Bouvier Kennedy

1½ Pounds Cooked, Drained Noodles	1/8 Teaspoon Pepper
1 Cup Cream-Style Cottage Cheese	1/3 Cup Chopped Chives
1 Cup Commercial Sour Cream	1 Tablespoon Butter or Margarine
1/2 Teaspoon Salt	

Heat oven to 350°. Combine noodles, cheese, sour cream, salt, pepper and chives. Pour into a buttered two-quart casserole and dot top with one tablespoon butter. Bake about thirty minutes until noodles begin to brown. Serve immediately. Serves 6.

BAKE OKRA

Place whole pods of okra in baking dish. Add tomatoes, onions and green pepper in layers. Use plenty of bacon fat, salt and pepper to season. Cover with strips of bacon and bake slowly until dry - about one hour.

OVEN ONIONS - - Mrs. Ralph B. Garrison

6 to 8 Onions, Large Bermuda	Salt and Pepper to taste
Butter	Aluminum Foil
Grated Parmesan Cheese	

Peel and wash onions. Wrap each onion in foil after seasoning and putting a teaspoon butter and generous sprinkling of cheese on top of each onion. Place onions in shallow baking pan and bake in preheated oven of 350° for about an hour. These can also be baked on an outdoor grill but turn every 15 Minutes.

DEVILED PEAS - - Mrs. Glenna Hawkins

1 Can Tomato Soup	1 Can Peas
1 Cup Celery (Diced)	6 Eggs Hard Boiled
1 Bell Pepper (Diced)	1½ Cup White Sauce
1 Cup Grated Cheese	

Mix celery, pepper, peas and tomato soup. Pour in bottom of baking dish - Cover with the sliced boiled eggs. Add white sauce - sprinkle cheese on top - bake at 350° for 20 to 25 Minutes.

CAULIFLOWER CASSEROLE

1 Large or 2 Small Heads Cauliflower
1/2 Cup Cream

1 Pkg. Toasted Almonds
1 Can Frozen Cream of Shrimp Soup

Boil cauliflower in salted water until tender, about 4 minutes. Drain well and put into casserole. Melt soup in the cream and add almonds. Pour over the cauliflower. Bake in a 375° oven for about 15 minutes or until lightly browned. Serve hot.

CARROT RING FILLED WITH GREEN PEAS -- Mrs. Kay Levine

Add 1 Cup Cream Sauce (3 Tablespoons Margarine, 3 Tablespoons Flour, 1 Cup Milk) and 3 Egg Yolks to 1 Cup Cooked Mashed Carrots. Cool. Beat Whites stiff and fold in. Placed in greased ring mold and bake 325°. Unmold and fill center with peas.

CANDIED CARROTS IN WINE -- Mrs. Kate J. Mease

Peel desired number of carrots and cut lengthwise into slices (not too thick - each carrot will make several slices the length of carrot). Boil carrots gently until almost done. Drain thoroughly. Cover bottom of casserole with Pale Dry Sherry Wine, also sugar and dot sugar with butter. Add a layer of carrot slices. Alternate carrots with sugar and butter until carrots are used up making the last layer sugar and butter. Baste occasionally. Bake (uncovered) until carrots are well done and slightly browned.

CHICKEN-BROCCOLI CASSEROLE -- Mrs. Kay Levine

2-10 Oz. Pkgs. Frozen Broccoli
1/2 Teaspoon Lemon Juice
1 1/4 Cup (10 1/2-11 Oz. Can) Condensed
Cream of Chicken Soup
1/2 Cup Fine Dry Bread Crumbs

2 Tablespoons Melted Butter
1/4 Cup Grated, Sharp Cheddar
1/2 Cup Mayonnaise
2 Cups Sliced, Cooked Chicken

Grease shallow 1 1/2 Quart Baking Dish. Cook, drain broccoli. Blend mayonnaise and lemon juice with soup. Arrange broccoli in dish. Top with Chicken and pour sauce over. Sprinkle with bread crumbs and butter and cheese. Bake 350° 25 Minutes.

CHICKEN DIVAN

Spec. of the Divan Pariessiene, N. Y. C.

4 Pkg. Frozen Broccoli	1 Quart Milk
2 Stew Chickens -4½ Lbs. Apiece	1 Tablespoon Milk
1 Lb. Cheddar -Medium Cheese	1 Tablespoon White Wine
4 Tablespoon Flour	Paprika
5 Tablespoon Butter	

Cook broccoli and line oblong casserole. Cook chick until tender enough to pull meat off bones. Place chicken meat in large strips on broccoli. Make cream sauce of butter, flour and milk. Season to taste and grate cheese into it. Add wine and pour over broccoli and chicken. Bake in a slow oven (250°) for 1/2 hour. Sprinkle with paprika.

CHICKEN KIEV

Boned Chicken Breasts	Beaten Eggs
Butter	Bread Crumbs
Chopped Parsley	Toothpicks
Salt and Pepper	

Pound boned chicken breasts that have been placed between pieces of waxed paper with wooden mallet until quite thin, remove paper. Place cube of butter in center. Put parsley, salt, pepper and/or any other desired seasonings on top of butter. "Wrap" into neat package - much like butchers used to roll meat in paper - tucking ends and loose pieces. Dip in beaten eggs, then bread crumbs. Secure with toothpicks. Chill real well or freeze. Fry in oil at least the depth to cover half of the "roll". This is a delicious dish with a "surprise" - when the first bite of meat is cut - the seasoned butter pops forth with much flavor - Freezes beautifully - so can be done ahead for an elegant dish for a crowd.

CHICKEN TETRAZZINI - - Mrs. Kay Levine

2 Tablespoons Shortening	1 Teaspoon Salt
¾ Cup Diced Celery	1/8 Teaspoon Pepper
1/2 Cup Diced Green Pepper	1 Tablespoon Worcestershire
1/4 Cup Minced Onion	1½ Cup Diced Chicken or Turkey
1 Cup Mushroom Soup	1/2- 8 Oz. Spaghetti
1 Cup Milk	1/3 Cup Parmesan
1/4 Lb. Sharp Cheese, Grated	

Melt shortening. Sauté celery, pepper, onion til tender. Blend soup and milk and add. Add cheese, salt, pepper, worcestershire, stirring til cheese melts. Add chicken and heat. Combine with cooked spaghetti; sprinkle with Parmesan. Tetrazzini can be served over spaghetti.

CHICKEN SUPREME - - Mrs. Alice Truesdale

6 Pieces of Chicken Breast	1/2 Pint Sour Cream
1 Can Mushroom Soup	1 Pkg. Dry Onion Soup
1 Small Can Mushrooms (pieces & stems)	

Place chicken in casserole and pour sauce made of rest of ingredients over it. Cook at 250° for 3 Hours. During last hour sprinkle with slivered almonds.

Crabmeat Casserole

Hard cook 2 eggs - slice or grate. Cook one cup rich cream sauce. When boiling add 1 Can Crabmeat, 1/2 Cup Celery, 1/4 Cup Green Pepper. Remove from fire. Add eggs, 1 Teaspoon Worcestershire or 1 Tablespoon Sherry, Paprika and Salt to taste. Place in casserole and put buttered bread crumbs on top. Brown in oven.

ROAST DUCKLING

Thoroughly wash and dry duckling. Rub liberally inside and out with salt and any other desired seasonings. Place several orange quarters in cavity. Pierce skin in several places with heavy fork for "crusty" appearance and taste. Bake in 300° oven - 30 Minutes per pound - uncovered - preferably on rack. This is such a "rich" fowl I prefer not to stuff with dressing or accompany with gravy. However, either or both can be done.

EASY CHICKEN IN WINE - - Mrs. Kate J. Mease

Select a fryer that does not weigh over 2½ pounds. Have butcher cut chicken into half or, if you prefer, cut chicken open down the back leaving chicken in one piece. Clean, rinse and pat dry the chicken. Salt chicken lightly and place it in roaster (skin side up). Add enough Pale Dry Sherry Wine to cover bottom of roaster (about 1/2 inch deep). Place giblets around chicken in wine. Dot chicken with butter or margarine. Cook in covered roaster until tender, basting two or three times during cooking. Uncover and brown.

EASY PARTY CHICKEN - - Mrs. Virginia Duckett

6 Boned Chicken Breasts	12-16 Small Onions (small can)
1 Can Mushroom Soup (Cream of)	1 Teaspoon Salt
1/8 Cup Sherry Wine	1/2 Cup Cheddar Cheese, grated
1/8 Teaspoon pepper	

Grease casserole with shortening and place.

GARLIC CHEESE GRITS CASSEROLE -- Mrs. Fred Dulaney, Jr.

- | | |
|------------------------------|------------------------------------|
| 4 Cups of Water | 3 Eggs |
| 1 Cup Quick Grits | 1/2 Cup Milk |
| 1 Teaspoon Salt | 1 Cup Sour Cream |
| 1/4 Lb. Butter | 1 Cup Crushed Buttered Corn Flakes |
| 1 Roll Garlic Cheese (Kraft) | |

Cook grits according to directions. Cool for at least 15 minutes. Melt butter and roll of garlic cheese and add to grits. Beat eggs, milk and sour cream - add slowly to grits. Pour in greased casserole dish and top with crushed corn flakes. Bake 45 minutes at 350°.

LASAGNE - - Mrs. Katherine Kirkpatrick

- | | |
|-------------------------------|---|
| 2 Tablespoons Salad Oil | 1 Green Pepper, Chopped (optional) |
| 2 Cloves Garlic, minced | 1 to 1½ Teaspoons salt according to taste |
| 1 Medium Onion, chopped | 1/4 Teaspoon Pepper |
| 1 Lb. (or about) Ground Chuck | 1/2 Teaspoon Oregano (optional) |
| 8 Oz. Can Tomato Sauce | 1½ or more Cups Water |
| 2 Cups Tomatoes | |

Saute meat and onions, add other ingredients and cook 30 minutes or more. Boil 8 ounces Lasagne Noodles according to direction on box, use large baking dish. Put alternate layer of noodles, a package of mozzarella cheese (2 packages is better) a carton cottage cheese and 1/2 cup Parmesan cheese, ending with the Parmesan on top. Bake at 375° covered with lid or foil until hot and bubbly throughout. Remove lid the last few minutes.

BEEF-MACARONI CASSEROLE

- | | |
|---------------------------------|---|
| 1 Lb. Ground Beef | 1 Can Cream of Vegetable Soup |
| 1/2 Cup Chopped Onion | 1 Can (No. 2) Tomatoes |
| 1 Clove Garlic (minced) | 2 Cups Cooked Macaroni (about 4 oz. uncooked) |
| 1/4 Teaspoon Oregano | |
| 1/4 Cup Shredded Process Cheese | |

In skillet, brown ground beef with onion, garlic and oregano; mix with vegetable soup, tomatoes and cooked macaroni. Pour into 1½ quart casserole; top with shredded cheese and bake in moderate oven (375°) 30 minutes. 4 good servings.

MACARONI TREASURE CASSEROLE -- Mrs. Joyce Patton

4 Oz. Elbow Macaroni (1-1/3 Cups)	3/4 Cup Chopped Celery
4 Tablespoon Cooking Oil	1 Teaspoon Salt, Pepper to taste
1 Lb. Ground Beef	1 Small Can Tomato Puree
1 Clove Garlic	1 Cup Water
2 Medium Sized Green Peppers	1/2 Teaspoon Soda
Cheese	

Cook macaroni in salted water 'til tender. Separate meat in small pieces and brown in hot oil, add onions, garlic, celery and green pepper and cook 'til tender. Add salt, pepper, tomato puree and water. Simmer 10 minutes while simmering add 1/2 teaspoon soda. Mix macaroni and sauce. Pour into large baking dish. Top with cheese (grated or cut into small pieces). Bake at 350° for 30 minutes. Makes 8 large servings. Freezes Beautifully

MUSHROOM CASSEROLE - - Mrs. Fred Ferguson

1 Pound Mushrooms	1/2 Cup Mayonnaise
8 Slices White Bread	Salt and Pepper to taste
1/2 Cup Chopped Onions	2 Eggs, Beaten
1/2 Cup Chopped Celery	1 1/2 Cups Whole Milk
1/2 Cup Green Pepper, Chopped	1 Can Cream Mushroom Soup
Grated Sharp Cheese	(Undiluted)

Brown mushrooms in butter, butter 3 slices of bread and cut in squares. Cut off crust. Place in buttered casserole, combine celery, onions, pepper, mayonnaise salt and pepper and mushrooms. Place this on layer of bread squares, add another layer of bread. (3 More Slices) Combine eggs, and milk, pour over layers in casserole. Refrigerate at least 1 hour. Remove from refrigerator. Pour soup over it and let stand. Add the other 2 slices of bread on top. Sprinkle with cheese, bake for one hour at 300°.

NOODLE ROMANOV - - Mrs. Fred Ferguson

Ingredients: 8 Ounce Package Medium Noodles, 1 Cup Canned Condensed Cheese Soup, 1 Cup Commercial Sour Cream, 4 Teaspoons Dried Chopped Onions, 1 Cup Creamed Cottage Cheese, sieved, 1 Teaspoon Garlic Salt. While noodles are cooking according to package directions, combine cheese soup, sour cream, onions, sieved cottage cheese and garlic salt; set aside. Drain noodles. Cook sauce stirring constantly, over medium heat. Add drained noodles; continue to stir until noodles are just heated through. Serve immediately. 8 servings.

RICE CONSOMME - - Mrs. Fred Ferguson

1/2 Stick Butter
Medium-Sized Onion, Chopped

1 Cup Raw Rice
2 Cans (10 $\frac{1}{2}$) Ounces Beef Consomme

Saute chopped onion in melted butter in baking dish. Put cup of raw rice on top of onion and butter and pour consomme over all. Bake at 375° to 400° oven approximately 45 minutes. The rice should be lightly browned on top when done. 4 to 5 servings.

RICE AND OYSTER CASSEROLE - - Mrs. J. S. Schenck

3 Tablespoons Butter or Margarine
1/2 Cup Minced Onion
3 Tablespoons Minced Fresh Parsley
1 $\frac{1}{2}$ Tablespoons Flour
2 Cans (10 Oz. Ea.) Frozen Condensed
Oyster Stew, Thawed and Undiluted

Dash of Cayenne Pepper
3 Cups Hot Cooked Rice
5 Hard-Boiled Eggs, sliced
1/2 to 1 Cup Fresh Bread Crumbs
mixed with 1 to 2 Tablespoons
Melted Oleo

In saucepan, over low heat, melt the butter. Add the onion and parsley and, stirring often, cook until the onion wilts but does not brown. Stir in flour, then the thawed undiluted oyster stew and cayenne. Cook and stir constantly until thickened. Turn the hot cooked rice into a 1 $\frac{1}{2}$ quart shallow baking dish. Cover rice with sliced eggs. Pour sauce over eggs and rice. Sprinkle with buttered crumbs. Bake in oven 350° until piping hot - about 20 minutes. Makes 6 servings. (This casserole is excellent served with turkey roasted without stuffing.)

SWEET AND SOUR PORK

2 Lbs. Lean Pork, cut into 2 x $\frac{1}{2}$
inch strips
1/2 Cup Water
1 #2 Can Pineapple Chunks
1/4 Cup Brown Sugar
2 Tablespoons Cornstarch

1/4 Cup Vinegar
3/4 Tablespoon Soy Sauce
1/2 Teaspoon Salt
1 Small Green Pepper, cut
in strips
1/4 Cup Thinly Sliced Onion

Brown pork in small amount hot fat. Add $\frac{1}{2}$ cup water; cover and simmer (do not boil) until tender, about 1 hour. Drain pineapple, reserving syrup. Combine sugar and cornstarch; add pineapple syrup, vinegar, soy sauce, and salt. Mix until smooth. Add to pork; cook and stir until gravy thickens. Add pineapple, green pepper, and onion. Cook 2 to 5 minutes. Serve over hot fluffy rice and pass extra soy sauce. Makes 6 servings.

ITALIAN SPAGHETTI - - Mrs. Fred Ferguson

1 Lb. Ground Beef	2 Tablespoons Chilli Powder
2 Cups Chopped Onion	1 Can Tomato Soup or Paste
1 Cup Celery	2 Medium Cans Tomatoes
1/2 Chopped Bell Pepper	2 Teaspoons Salt
2 Mashed Garlic Buttons	Pepper to suit taste
1 Large Can Mushroom Stems and Pieces and Liquid	1 Teaspoon Sugar

Brown in small amount of bacon drippings the ground beef. Stir in the onion, celery, bell pepper and garlic and cook until tender. Add all other ingredients and simmer slowly for several hours or until meat is quite tender and flavors well blended. Add to this sauce 1 package of spaghetti that has been cooked in boiling salted water until tender. Stir in 3/4 pound grated cheese and bake for 30 minutes at 375°. If necessary add extra tomato juice during baking period.

SQUASH CASSEROLE

2 1/2 Lb. Squash	1/2 Cup Milk
3/4 Stick Butter	1 Cup Sharp Cheese (plus more for top).
1 Large Onion	Salt and Pepper to taste.
2 or 3 Slices Crumbled Toast	
2 Eggs, slightly beaten	

Cook squash in salted water until tender. Drain well. While still hot, add butter and mash with a potato masher. Add chopped onions, toasted bread crumbs, eggs, milk, cheese, salt and pepper. Bake in casserole 375° for 45 Minutes or 1 hour, until brown. Remove from oven and cover with grated cheese. Heat until cheese is melted. Serve piping hot.

SQUASH SOUFFLE

Cook 5 or 6 squash, chopped with 1 sliced onion in salt water until tender. Drain and wash (don't over cook). Beat 4 or 5 egg yolks, mix with squash, add pepper and bacon fat or butter. Fold in 4 or 5 stiffly beaten egg whites and bake in greased casserole at 350° or 400° until done - about 30 minutes - serve at once.

ST. ANTHONY'S RICE CASSEROLE -- Mrs. Dorothy Knabb

1 Lb. Sausage
1 Whole Bunch Celery
1 Medium Onion
1 Green Pepper

1/2 Lb. Almonds
2 Envelopes Lipton's Noodle Soup
1/2 Cup Rice

Fry sausage in crumbles. Drain. Cut up celery, onion and pepper and saute in about 1/2 stick margarine until limp. Go by recipe on soup box except to use only 1 water to 2 soups. When it boils add rice, set off. Mix everything and bake in large casserole 1 hour at 350° covered until the last. Watch and if necessary add a little boiling water.

Suggestion: Serve with Garlic Bread or Corn Bread and Marinate Vegetables.

WILD RICE CASSEROLE - - Katherine Kirkpatrick

1 Box Wild Rice
3 Hard Boiled Eggs
1 Small Can Pimento, Diced
1/4 Teaspoon Basil

Salt and Pepper
1/2 Cup Slivered Almonds
8 Ounces Can Mushrooms
1 Cup Beef or Chicken Stock
(or Bouillon Cubes)

(If to be served with beef, use beef stock or if with chicken use chicken stock).

Saute almonds and mushrooms in almost a stick of margarine. Mix with all other ingredients. Put in covered baking dish - Cook at 325° for about an hour.

SHRIMP AND MUSHROOM CASSEROLE

Start with broth - to serve 4, place in saucepan 1 cup well seasoned chicken broth and 1/3 cup liquid taken from a 4 ounce can button mushrooms. Add a few celery leaves and a slice of onion. Simmer for 5 minutes. Then remove onion and celery leaves. Blend together and add to broth 3 tablespoons cornstarch, dash powdered ginger, 4 tablespoons chicken fat, cook stirring constantly until mixture thickens. Beat 2 egg yolks, add a little hot sauce to egg yolks, then stir mixture in hot sauce. Devein 2 Cups cooked, whole shrimp, then add to mixture. Add drained mushrooms, heat thoroughly. Place in individual casseroles. Garnish with paprika and serve.

PEPPER STEAK

1 Lb. Diced Beef	2/3 Cup Water
1 Cup Onion, Chopped Coarse	1/3 Cup Soy Sauce
1/2 Cup Green Pepper, Chopped Coarse	3 Tablespoons Butter or Oil

Brown meat and cook in soy sauce and water until tender. Saute onions and pepper in oil or butter until tender. Add to meat mixture and continue cooking for 5 minutes. Serve over yellow rice. Serves four.

RED BEANS, SAUSAGE AND APPLES -- Mrs. Kay Levine

Combine in saucepan:

1 Lb. Sausage	2 Cups Thinly Sliced Onions
4 Cups Peeled, Sliced Apples	3 Cups Tomato Juice
1/2 Cup Brown Sugar	2 Teaspoons Salt
2 Teaspoons Chilli Powder	1 Teaspoon Pepper
4 Cloves Garlic, Crushed.	

Bring to boil. Mix with: 2 Cans Red or Kidney Beans. Simmer about 1 Hour.

SAUSAGE CASSEROLE - Mrs. H. C. Crumley

1 Pound of country sausage - hot	1 Large onion chopped
1 1/2 Cups of elbow macaroni --cooked	1 Egg
1 Can tomatoes (#303 size)	Salt and pepper to taste

Mix all ingredients well. Bake in an open casserole for about an hour at 350 degrees. Check and brown more if needed. Serve with toss salad.

STUFFED BAKED SPARERIBS

4 lbs. spareribs (2 equal pieces)	1 tbsp. sugar
1 cup apples (chopped)	2 tbsp. flour
1 cup bread cubes	$\frac{3}{4}$ tsp. salt
1 tbsp. onion (chopped)	$\frac{1}{8}$ tsp. paprika
3 tbsp. butter or margarine	

Brown chopped onions in the butter or margarine until limp. Add bread cubes and toss gently until browned lightly. Prepare stuffing by mixing the apples, bread cubes, onion, $\frac{1}{2}$ tsp. salt, sugar and paprika. Spread dressing on one spare-rib and cover with the other piece of meat. Tie the two pieces together with string to hold stuffing in place. Rub outside of spareribs with salt and flour. Place on rack in roasting pan and bake in 425° oven for 20 min. Reduce heat to 325° and bake for 1 hour. Baste every 15 or so minutes with pan drippings. Servings: 4 to 6. Very delicious...so be ready for generous servings.

GOLDEN VEAL ROLLS

1 lb. ground veal	$\frac{3}{4}$ tsp. salt
$\frac{1}{4}$ cup finely chopped onion	$\frac{1}{8}$ tsp. pepper
4 slices American cheese	$\frac{1}{2}$ tsp. Accent
2 tbsp. butter or margarine	Steaming Rice

Mix together lightly the veal and onion; add salt, pepper and Accent. Divide meat mixture into 4 equal portions. Shape each portion into a square, $\frac{1}{4}$ inch thick. Slice cheese into halves and stack 2 strips onto each meat square. Gently fold meat around cheese, forming a roll. Heat butter in skillet and over medium heat, cook the veal rolls, turning carefully to brown all sides (about 20 minutes). Serve on a bed of steaming rice along with spiced peaches or other fruit.

SIMMERED CORNED BEEF -- Joe Schenck

4-5 lb. corned brisket of beef	2 green pepper rings
3 thin onion slices	$\frac{1}{2}$ tsp. dried rosemary
4 whole cloves	1 stalk celery
6 peppercorns	1 pared carrot
1 bay leaf	Few parsley sprigs
2 quartered cloves garlic	

Wipe corned beef with damp clean cloth. Place in large deep kettle; cover with cold water. Add next 7 ingredients; then next 3 tied with string. Bring to boil; simmer 5 minutes. Remove scum, then cover and simmer 3½-5 hrs., or until tender. When tender, remove meat from stock; serve, sliced hot, with
(continued on next page)

Horse-Radish Sauce. Or remove meat from stock to a plate. Cover with another plate, and weigh down with something heavy, so that meat will be well pressed. Cool, then chill, and meat will slice attractively. Makes delicious sandwiches.

CORNERD BEEF AND CABBAGE: Cut a washed medium green cabbage in quarters. Remove core, leaving only enough to hold each wedge together. About 20 minutes before Simmered Corned Beef is done, arrange cabbage on top of corned beef. Cover and boil until cabbage is just tender-crisp.

NEW ENGLAND BOILED DINNER: About 45 minutes before Simmered Corned Beef is done, remove fat from surface of meat stock. Add 6 each of pared, medium potatoes, carrots, and white turnips. Cover, boil 15 minutes, add 1 washed medium green cabbage, cut in quarters or sixths, and cored as above. Continue cooking until all vegetables are just tender-crips.

HORSE-RADISH SAUCE:

2 tbsp. butter	1 egg
1 tbsp. flour	$\frac{1}{4}$ cup light or heavy cream
$\frac{1}{4}$ tsp. prepared mustard	$\frac{3}{4}$ cup "well drained" bottled horse-radish
1 cup stock*	

Salt and Pepper

Melt butter in double boiler; stir in flour and mustard. Gradually add stock, stirring constantly. Cook until slightly thickened, stirring often. Beat egg and cream together; gradually add cooked mixture. Return mixture to double-boiler; cook over hot, not boiling water, until thickened. Add horse-radish; heat. Taste; add salt and pepper if needed. *Use 1 bouillon cube dissolved in 1 cup hot water, or 1 cup consomme, undiluted, in place of stock if desired.

CREOLE BEEF

1 lb. ground beef	2 cups cooked tomatoes
2 tbsp. fat	$\frac{1}{2}$ tbsp. chili sauce
2 tbsp. chopped onion	1 tsp. salt
$\frac{1}{2}$ cup chopped celery	1 tsp. Worcestershire sauce
2 tbsp. flour	1 cup water

Brown beef in fat. Brown onion and celery in fat. Add flour to this mixture. Stir well. Add tomatoes and seasoning to make a sauce. Add sauce to browned beef and cook slowly 30 minutes. Serve on hot rice.

HAMBURG CASSEROLE

- | | |
|-----------------------------|-------------------------|
| 1 Pound hamburger | 1 Can chow mein noodles |
| 1 Cup chopped onion | 1 Cup chopped celery |
| 1 Can cream of chicken soup | 2 Teaspoons soy sauce |
| 1 Can of water | 1/3 Cup cooked rice |

Brown hamburger, celery, and onions. Add soup, water, soy sauce, rice, and slightly over $\frac{1}{2}$ can noodles. Mix and put in casserole. Top with remaining noodles. Bake at **350** degrees for 45 minutes.

TUNA CASSEROLE

- | | |
|------------------------------|------------------------------------|
| 3 Cans tuna (drained) | 1 Can Borden's evaporated milk |
| 1 Can cream of chicken soup | 1 Package of slivered almonds |
| 1 Can cream of mushroom soup | 1 Cup celery diced fine |
| 1 Can Chinese noodles | Diced onion, salt and Soy sauce to |
| Buttered bread crumbs | taste |

Mix together all ingredients except almonds and bread crumbs. When thoroughly mixed add nuts, then top with bread crumbs. Bake at 350 degrees for 45 minutes.

VEGETABLE CASSEROLE

- | | |
|--|--|
| 1 Can cream of mushroom (or chicken) soup | 12 Small onions (cooked) <u>or</u> |
| 1/3 Cup milk | (1 one pound can onions-drained) |
| 1 Package frozen green peas (cooked and drained) | 1 Medium can of asparagus (whole or chopped) |
| | Dash of pepper |

Mix soup and milk, then add remaining ingredients. Toast bread crumbs and mix with butter (melted). Spread bread crumbs over casserole and cook in medium oven until bubbly.

BEEF-VEGETABLE CASSEROLE

- | | |
|---------------------------------|--|
| 2 Cups short-cut elbow macaroni | 1 Pound ground beef |
| $\frac{1}{4}$ Cup butter | 2 Pimentos (canned) chopped |
| 2 Medium onions sliced | 1 One pound-4 oz. can red kidney beans |
| 1 Clove garlic- finely chopped | 1 Cup cooked peas |

Cook macaroni as directed on package. Drain. Melt butter and add onions, garlic, and beef. Cook over medium heat until beef is brown, stirring occasionally. Add remaining ingredients, season to taste, bake in moderate oven about 30 minutes.

CRAB MEAT CASSEROLE -- K. K.

1/4 cup chopped onion	1/2 cup butter (1 stick)
1 teaspoon salt	2 cups milk
1 cup shredded process American cheese	2 (6 ounce) packages frozen, defrosted, drained and flaked crab meat
1 cup frozen or canned peas	1 tablespoon lemon juice
4 drops hot pepper sauce	Makes 6 servings
1/3 cup fine corn flakes	

Saute onion in 6 tablespoons butter until tender. Blend in flour and salt. Add milk, stirring constantly. Cook and stir until sauce is smooth and thickened. Stir in cheese, crab-meat, peas, hot pepper and lemon juice. Pour into shallow 1-1/2 quart casserole. Melt remaining 2 tablespoons butter; stir in crumbs and sprinkle over crab-meat. Bake 375 degrees about 25 minutes or until hot.

MEAT LOAF

2/3 cup dry bread crumbs	1 cup milk
1-1/2 pounds ground beef	2 beaten eggs
1/4 cup grated onion	1 teaspoon salt
1/2 teaspoon sage	dash pepper

Soak crumbs in milk; add meat, eggs, onion, seasonings; mix well. Form in loaf. Spread with sauce; bake 1 hour at 350 degrees.

PIQUANT SAUCE -- Mrs. W. C. Garrison III (To be used on above meat loaf recipe)

Combine	
3 tablespoons brown sugar	1/4 cup catsup
1/4 teaspoon nutmeg	1 teaspoon dry mustard

(This sauce is also good on baked, stuffed peppers)

BARBECUE SAUCE FOR CHICKENS -- Mrs. W. J. Damtoft

1 cup mayonnaise	1 (6 oz.) can or 3/4 cup of tomato paste
1/4 cup vinegar	1 tablespoon chopped onion
3 tablespoons Worcestershire sauce	1 tablespoon horse-radish
1 teaspoon salt	1/4 teaspoon Tabasco sauce
1/2 teaspoon cayenne pepper	

Blend all thoroughly and baste broilers with it. Keep in refrigerator. Makes 2 cups.

GRATED (RAW) POTATOES AND CHEESE CASSEROLE -- K.K.

1/2 cup chopped fresh onion	2 tablespoons butter or
3 cups grated, raw potatoes	margarine
2 eggs, beaten	1-1/2 teaspoons salt
1 teaspoon paprika	1/8 teaspoon black pepper
1 cup grated sharp Cheddar	2 slices bread
cheese	

Saute onion in butter or margarine 2 to 3 minutes or until limp. Mix with potatoes, eggs, salt, paprika, pepper and cheese. Soak bread in enough water to cover. Squeeze dry and add to the potato mixture. Mix well, then turn into greased 1 quart casserole. Bake in preheated oven 350 degrees one hour or until browned on top.

SPINICH CASSEROLE -- K.K.

1-1/2 cups chopped, cooked	2 tablespoons flour
spinich	3 eggs
1-1/2 cups grated Cheddar or	2 tablespoons butter or
brick cheese	margarine
3/4 cup milk	1 teaspoon chopped onion

Make cream sauce of butter or margarine, flour and milk; add onion and cheese. Stir until cheese is melted. Add beaten egg yolks and spinich. Then fold in stiffly beaten egg whites. Pour into greased casserole and bake in moderate oven (350 degrees) for about an hour, or until a knife inserted in it comes out clean. Put casserole in pan of hot water in oven as a precaution because this is basically a custard. Serves 4 to 6.

SQUASH CREOLE CASSEROLE -- K.K.

Wash and cut into slices 2-1/2 pounds summer squash. Steam in small amount of water until almost tender. Melt 3 tablespoons of butter; stir in 3 tablespoons of flour and combine with:

2 cups canned tomatoes	1 green pepper, chopped
1 small onion, chopped	1 teaspoon salt
3 whole cloves	

Heat well and pour over squash which has been placed in baking dish. Bake at 350 degrees for 30 minutes.

STUFF PEPPERS

6 Large Size Green Peppers
1 Tablespoon Bacon Drippings or
Melted Shortening
1 Cup Cooked Rice
1 Small Onion (Minced)

1/8 Teaspoon Black Pepper
1 Lb. Ground Beef
1 Cup Chopped Fresh Drained or
Canned Tomatoes
1/2 Teaspoon Salt.

Cut peppers and remove inside - par boil in 1 cup boiling water with 1-1/2 teaspoons salt. Above 5 or 6 minutes. Drain. Brown beef in shortening. Simmer tomatoes juice and onion until onion is tender, about 5 minutes, stirring occasionally. Combine tomatoes and onion mixture with browned meat. Add cooked rice to meat mixture. Add salt and pepper, blen ingredients well and stuff peppers. Place in baking dish and bake in moderate oven 350° - 20 minutes.

*Cooked corn can be used instead of rice or equal amounts of each.

Freezes beautifully!

HACIENDA HAMBURGER

3/4 Cup Ripe Olives
2 Tablespoons Oil
1/2 Lb. Hamburger
3/4 Cup Chopped Onion
2 Cups Wide Noodles

1 Cup Diced Celery
1-1/2 Teaspoon Salt
1/4 Teaspoon Pepper
1 #2 Can Tomatoes
1 Cup Diced American Cheese

Cut olives in small pieces. Heat oil, add meat and cook about 5 minutes. Stirring frequently, stir in onion and celery and cook 5 minutes longer. Add salt, pepper, tomatoes, olives, uncooked noodles and cheese. Cover tightly and cook until mixture is boiling. Remove cover, stir lightly. Cover and cook slowly about 20 minutes or until noodles are cooked - Serves 4.

TURKEY (OR CHICKEN) TETRAZZINI - - - Mrs. Mary Swafford

1/2 package spaghetti, cooked, drained and rinsed - return to pot.
Add 1 cup tomato juice and cook slowly until juice has dissolved.

Make cream sauce:

4 tablespoons butter
1 cup stock or bouillon
3 cups meat
1/2 green pepper

2-1/2 teaspoons flour
1 cup half and half milk
1 cup sauted mushrooms

Butter casserole and put in spaghetti, add other ingredients and sprinkle with Parmesan cheese. Bake at 350 degrees for 30 minutes.

2-2-2 - - Mrs. G. W. Rowe

2 Pounds of Chuck Stew Beef
2 Chopped Onions
2 Cans Mushroom Soup
Salt and Pepper

Cook all together in covered dish 5 hours. Serve on rice or mash potatoes or toast. Serve the Kraut Relish below with this - DELICIOUS

KRAUT RELISH

1 Cup Chopped Kraut (Drained)	1 Cup Celery --Chopped Fine
1 Cup Sugar (White)	1 Cup Onions --Chopped Fine
1 Cup Green Pepper --Chopped Fine	1/2 Cup Wine Vinegar

Mix all together - can stand in refrigerator for a good while.

BAKED TURKEY - - Mrs. G. W. Rowe

15 Lb. Turkey, Salt and Pepper inside and out (Handful). Grease turkey all over - well with margarine or butter. Place on rack, add 6 Cups Water, put top on container tight, preheat oven to 500°. Cook 1 hour, turn oven off and leave over night. DO NOT OPEN OVEN AT ALL UNTIL NEXT MORNING. (If Butterball Turkey, use only 4 Cups Water.) EXCELLENT!!!!

CHICKEN BREASTS - Mrs. Bill Rogers

Chicken Breasts -	1 small can dried beef
6 boned	1 can undiluted mushroom
1 small sour cream	soup
Bacon	

Spread bottom of casserole with dried beef, shape and wrap breasts in bacon. Place on top of dried beef. Mix sour cream and mushroom soup and pour over chicken breasts. Cook two hours at 300 degrees.

OYSTER SCALLOP

2 cans frozen condensed oyster
stew
2 cans (about 7 ozs. each)
oysters
1 can (3 or 4 ozs.) sliced
mushrooms

2 cups crushed oyster crackers
Few drops red-pepper seasoning
2 tablespoons chopped parsley
2 tablespoons butter or
margarine

Heat oyster stew very slowly until thawed in a large heavy saucepan; lift out oysters with a slotted spoon and set aside in a cup.

Drain liquids from canned oysters and mushrooms into stew in saucepan; heat just to boiling. Stir in 1-1/2 cups of the crushed crackers; heat, stirring constantly, 3 minutes, or until mixture thickens; remove from heat. Stir in red-pepper seasoning, oysters, and mushrooms. Spoon into a 6-cup shallow baking dish; sprinkle with chopped parsley.

Melt butter or margarine in a small saucepan; add remaining 1/2 cup crushed crackers; mix well; spoon in rows over oyster mixture.

Bake in hot oven (425°) 10 minutes, or until crumbs are golden.

Makes 8 servings.

SHRIMP JAMBALAYA

1 cup diced onions
1 clove garlic, minced
3/4 cup diced green pepper
1 cup diced cooked ham
1/4 cup butter
2 chicken bouillon cubes
1-1/2 cups boiling water
Dash each cayenne, cloves,
and nutmeg

1/2 teaspoon thyme
1-1/2 teaspoons salt
1/4 cup chopped parsley
3-1/3 cups (28 oz.) canned
tomatoes
2 cups (about 19) oysters and
liquid
1-1/2 pounds fresh shrimp, shelled
and deveined
2-2/3 cups packaged precooked rice

Saute onions, garlic, green pepper, and ham in butter in deep saucepan. Cook until vegetables are just tender. Meanwhile, dissolve bouillon cubes in hot water. Add seasonings, parsley, and tomatoes. Bring to a boil; then simmer 10 minutes. Add oysters and liquid and the shrimp. Simmer 3 minutes. Then bring to a slow boil. Stir in rice. Cover, remove from heat, and let stand 5 minutes. Makes 8 servings.

PICKLED SHRIMP

- - - Mrs. Ralph Garrison

3 lbs. deveined shrimp
2/3 cup salad oil
1 teaspoon hot sauce

3 small onions, sliced
1/3 cup tarragon vinegar

Arrange shrimp and onions in layers and marinate overnight with oil, vinegar and hot sauce.

SULLIVAN'S ISLAND SHRIMP

1 pound sliced bacon,
chopped
1/4 pound butter
2 cups chopped onions
2 cups chopped celery
2 (No. 2-1/2 cans
tomatoes
1 can water
1 can condensed tomato soup
1 bottle tomato catsup
1 tablespoon salt

2 cloves garlic
1 teaspoon celery seed
1 teaspoon powdered allspice
1 teaspoon curry powder
1 lemon, sliced thin
Hot sauce to taste
5 pounds raw dressed shrimp
1 cup crushed saltine crackers
1 cup sherry

Cook bacon in frying pan until crisp, remove. Add butter, onion and celery to grease in pan; saute until tender. Transfer bacon and this mixture to large pot, add remaining ingredients (except shrimp, cracker crumbs and sherry) and cook slowly for 2 hours until mixture thickens. Add raw shrimp and cook until shrimp are done. Add cracker crumbs and sherry and serve with fluffy rice. Serves 16.

SEA-FOOD SALAD BOATS

4 cans (6-1/2 oz. each) crab
meat - 3 cups
4 cups diced celery
1 cup finely diced green
pepper
2 tablespoons grated onion
2 tablespoons lemon juice

1 package exotic herb salad
dressing mix
2 cups mayonnaise
32 long Vienna or frankfurter
rolls
1-1/2 cups (3/4 lb.) softened
butter
1 pound sliced American cheese

Combine crab meat, celery, green pepper, onion, lemon juice, salad dressing mix, and mayonnaise. Split rolls but do not cut through; spread with butter. Fill with salad mixture. Place cheese on filling, using half a slice of cheese for each roll. Broil 6 to 8 inches from heat until cheese is melted, or bake in a moderate oven (350° F.) about 5 to 10 minutes. Makes 32.

BREADS

PANCAKES

2 Cups Sifted Enriched Flour
1 Teaspoon Soda
1 Teaspoon Salt
2 Tablespoons Sugar

2 Slightly Beaten Eggs
2 Cups Buttermilk
2 Tablespoons Melted Butter
or Bacon Fat

Sift dry ingredients into bowl. Add eggs, buttermilk and melted butter, stirring only until flour is barely moist, lumps o. k.
Bake on electric pan 375° or hot griddle. Use 1/4 Cup Measure, turn cakes when center springs back to touch or when bubbles break on surface. Makes 1-1/2 Dozen small pancakes.

BUTTERMILK PANCAKES - - Mrs. Ralph B. Garrison

3 Eggs
2 Cups Buttermilk
2 Tablespoons Brown Sugar
2 Teaspoons Melted Butter

2 Teaspoons Baking Powder
Pinch Soda
2 to 2 1/4 Cups Self-Rising Flour

Mix eggs and brown sugar, add soda with flour and melted butter. Let mixture sit out overnight. Just before cooking add 2 teaspoons baking powder and beat well.

CHEESE CRISPIES - - Mrs. Noah Swafford

2 Sticks Butter (Has to be Butter)
2 Cups Flour
1/2 Lb. Grated Sharp Cheese
1/2 Teaspoon Salt
Cayenne - to taste
Mix above by hand.

Add: 2 Cups Rice Krispies - Roll in ball the size of a hickory nut. Press down (I use a fork)
Sprinkle with paprika - Bake 300° or 325°
10 to 20 Minutes

CHEESE PINWHEELS - - Mrs. Robt. K. Harpe, Jr.

1 Lb. Flour
3/4 Lb. Butter
1 Lb. Cheese

Mix 3 ingredients together. Divide and roll dough on floured board. Spread thinly with apple jelly, then wipe off excess. Sprinkle with finely chopped nuts and roll. Refrigerate until cold, then slice thin as possible. Bake on ungreased cookie sheet at 350° until slightly browned. Remove from pan immediately.

CHEESE PUFFS - - Mrs. Frank Campbell, Jr.

1/2 Lb. Sharp Cheese - Grated
1/2 Lb. Margarine
Cream together with mixer

Add: 2 Cups Sifted Flour
Beat - Beat - Beat - Beat

Add: 1/2 Teaspoon Pepper, Cheyenne Paprika, Garlic Salt or any seasoning you like.

Drop by teaspoon. Bake for 10 Minutes in 350° oven.

CHEESE ROLL - - Mrs. Fred Ferguson

Grate 1/2 Lb. Cheddar cheese, mash 1 small package of cream cheese. Mash or grate 1/4 Lb. Roquefort Cheese and mix with the other two cheeses. Add 2 tablespoons onion juice, 1/4 teaspoon tabasco (or red pepper), and 1 teaspoon mayonnaise in the order given, being sure to have thoroughly mixed. Form a long roll about 2 inches in diameter on an 28 inch strip of waxed paper. Sprinkle paprika on the sheet of waxed paper, and roll the cheese roll on it so that it will have a slight coating of paprika. Roll up and place in refrigerator to chill thoroughly. When ready to serve, slice and serve on round crackers.

QUICK BUTTERMILK ROLLS (1 Rise)

4 cups flour	1 teaspoon baking powder
1/4 teaspoon soda	2 teaspoons salt
6 tablespoons shortening (Crisco)	2 tablespoons sugar
2 cups buttermilk	1/4 cup warm water
	2 packages yeast

Make up - mix - let rise and bake. Preheat oven, bake at 475 degrees F.

CRISPY CHEESE ROUNDS

1/4 cup soft butter or margarine	1/4 teaspoon tobasco
2/3 cup unsifted regular all-purpose flour	1 (5 ounce) jar sharp cheese spread

In small bowl with wooden spoon cream butter with tobasco, blend in cheese, flour, shape in long roll 1-1/2 inches wide. Wrap in waxed paper. Refrigerate for four (4) hours. About 1/2 hour before serving start heating oven to 400 degrees F. With sharp knife slice dough into thin slices 1/4 inch thick. Bake 7 to 10 minutes. Dough can be made in advance - wrapped in foil and frozen until ready to bake.

RAISED DOUGHNUTS

4 cups flour	1 teaspoon baking powder
1/4 teaspoon soda	2 teaspoons salt
2 tablespoons sugar	6 tablespoons shortening (Crisco)
2 cups buttermilk	1/4 cup warm water
2 packages yeast	

Make up - mix - let rise and bake. Preheat oven, bake at 475 degrees F.

SUGAR PLUMS

3/4 cup milk
 1/2 cup sugar
 1/2 cup butter or margarine
 1/2 cup warm water
 1/2 cup warm water (105°-115°)
 1/4 cup chopped blanched almonds
 1 teaspoon grated lemon peel

1/2 cup plum preserves
 1 egg
 4 cups sifted
 all-purpose flour
 1/2 cup seedless
 raisins
 2 packages active
 dry yeast

Scald milk; stir in sugar, salt and butter or margarine; cool to lukewarm. Measure warm water into large bowl. Sprinkle in yeast; stir until dissolved. Stir in lukewarm milk mixture, egg and half the flour; beat until smooth. Stir in remaining flour to make a stiff batter. Cover tightly with wax paper or foil. Refrigerate at least 2 hours. Combine plum preserves, raisins, almonds and lemon peel. Divide dough in half. On a slightly floured board roll one half the dough into an 18" x 15" rectangle. Cut dough into 3-inch squares. Place about one level teaspoon of filling in center of each square. Fold each corner to center, covering filling; press ends together to seal. Place on greased baking sheets. Repeat with remaining dough and filling. Cover; let rise in warm place (85°), free from draft, until doubled in size. Bake at 400 degrees for 10-15 minutes or until golden brown. Cool. Decorate with pecan halves held with dab of sugar icing. Makes 5 dozen.

BANANA BREAD -- Mrs. R. A. Levine

3 ripe bananas
 3/4 cup sugar
 2 eggs, beaten light
 1/2 cup chopped nuts

2 cups flour
 1 teaspoon salt
 1 teaspoon soda

Crush bananas with fork; add eggs, sugar, flour sifted with salt, soda and nut meats. Bake for one hour at 325 degrees F.

FROSTED BANANA NUT BREAD -- Mrs. R. K. Harpe, Jr.

1/2 cup butter
2 eggs, beaten
1 teaspoon soda
1/2 teaspoon salt

1 cup sugar
1 cup mashed ripe bananas
2 cups flour
1 cup chopped nuts

Sift together flour, salt and soda. Cream butter and sugar. Add bananas. Beat 2 minutes and add eggs and nuts. Grease bottom of loaf pan and bake 40 minutes to 1 hour at 375 degrees.

FROSTING

1/3 cup mashed bananas
3-1/2 cups sifted
confectioners sugar

1/4 cup margarine
1/2 teaspoon lemon juice

Mix together bananas and juice. Beat. Add butter and sugar, beat until soft.

DILLY BREAD -- Mrs. Bud Conley, Marion, N. C.

Soften 1 package active dry yeast in 1/4 cup warm water. Heat 1 cup cottage cheese until lukewarm. Add to the cottage cheese: 2 tablespoons sugar, 1 tablespoon minced onion, 1 tablespoon butter, 2 teaspoons dill seed, 1 teaspoon salt, 1/4 teaspoon soda, 1 unbeaten egg and the softened yeast. Add 2-1/4 - 2-1/2 cups flour to form a stiff dough. Let mixture rise in a warm place until it has doubled in size -- from 50-60 minutes. Bake until it is golden brown in a 350 degree oven for about 45 minutes. Spread butter and salt on top of the loaf after you remove it from oven.

ITALIAN BREAD

1 box hot roll mix
3/4 cup warm water
1 egg well beaten

1/4 cup Parmesan cheese
1 teaspoon garlic salt

Pour water into large mixing bowl. Add yeast and blend well. Add egg and stir until well mixed. Add cheese and garlic salt to flour mixture. Mix well with liquid. Cover, let rise one hour. Remove from bowl and knead lightly on floured board. Put in tube cake pan or loaf pan and let rise one hour. Bake at 400 degrees for 20 minutes. Brush top with melted butter before baking

OLIVE-NUT FRENCH BREAD

2 packages active dry yeast	1-1/2 teaspoons salt
1-1/4 cups warm water (105 to 115 degrees)	1 cup chopped, stuffed olives
3/4 cup coarsely chopped walnuts	3 tablespoons soft shortening
2 tablespoons sugar	3-1/2 cups all-purpose flour (about)

Dissolve yeast in warm water. Stir in shortening, sugar, salt, olives and walnuts. Mix in enough flour to make a dough that is easy to handle. Turn onto lightly floured board; knead until smooth. Round up, place in greased bowl; cover with cloth. Let rise in warm place (85 degrees) until double, 1-1/2 to 2 hours. Punch down; let rise again until double, 45 minutes. Punch down; cover, let rest 15 minutes. Divide dough in half. Shape each half into a long loaf with tapered ends. Place on lightly greased baking sheet. Make slashes 2 inches apart on top. Let rise uncovered about 1 hour. Heat oven to 375 degrees. Put pan of water in oven on top shelf 30 minutes before baking; leave during baking. Brush bread with cold water. Bake 20 minutes. Brush with mixture of 1 egg white and 2 tablespoons water. Return to oven and bake 25 minutes longer. Makes 2 loaves. (From Parade's Test Kitchen)

PUMPKIN BREAD -- Mrs. Capehart Nicholls

1 cup canned pumpkin	1 cup white sugar
1 cup Mazola oil	1-1/2 cups sifted flour
1 teaspoon soda	1 teaspoon baking powder
1/2 teaspoon salt	1/2 teaspoon cinnamon
1/2 teaspoon nutmeg	

Sift all dry ingredients together, add 2 eggs plus one yolk; 1/2 cup nuts; 1 package Jello Pie Filling (coconut cream). Bake one hour at 350 degrees. Makes one large loaf or three small ones.

PRUNE BREAD -- Mrs. James Merrimon

2 cups flour	2 eggs
1 teaspoon soda	1 cup cooked chopped prunes
1 cup sugar	1/2 cup prune juice
1/2 cup shortening) cream	

Place in a well greased loaf pan, bake in slow oven 350 degrees about 1-1/2 hours.

SALLY BUNN BREAD - Kay Levine

1 Pack of yeast
 $\frac{1}{4}$ Cup sifted flour
1 Egg

1 Cup shortening
 $3\frac{1}{2}$ Cups of flour
 $\frac{1}{2}$ Teaspoon salt
1 Cup sugar

Dissolve yeast in $\frac{1}{4}$ cup warm water. Stir into this $\frac{1}{4}$ cup of sifted flour to make a stiff dough. Add 1 egg, 1 cup shortening, and 1 cup water. Sift together $3\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon salt, and 1 cup sugar. Put dry mixture into yeast mixture by tablespoons. Beat as stiff as you can. Cover and let rise several hours. Mash down and spread out on greased sheet pan and let rise again for 2 hours. Bake 350 degrees until brown.

EGG OR SPOON BREAD -- Mrs. Capehart Nicholls

1 Pint boiling water
1 Teaspoon salt
1 Cup milk

1 Tablespoon shortening
1 Cup corn meal
2 Eggs slightly beaten

Place boiling water in bowl. Sift corn meal into it stirring all the time. Add shortening, salt, and milk. Add eggs. Pour into well greased casserole, sprinkled with meal and bake in 400 degree oven until the crust is brown. (About 1 hour)

SPOON BREAD -- Mrs. Kay Levine

1 Cup corn meal
4 Cups milk
4 Eggs, well beaten

2 Tablespoons margarine
 $1\frac{3}{4}$ Teaspoons salt

Scald and cook milk and corn meal in top of double boiler until consistency of thin mush. Add butter and salt. Fold in eggs, well beaten; or whites and yolks may be beaten separately and folded in. Pour into greased $1\frac{1}{2}$ quart baking dish. Bake 400 degrees for 45 minutes. Recipe can easily be cut in half.

RICH WALNUT LOAF

1 cup California walnuts
1-3/4 cups sifted all-
purpose flour
1 teaspoon salt
1/4 teaspoon cardamom
1/2 cup soft shortening
3/4 cup undiluted evaporated
milk

1/2 cup candied cherries
3/4 cup granulated sugar
1-1/2 teaspoons baking
powder
1/2 teaspoon dried orange
or lemon peel
1 teaspoon vanilla
1 egg

Chop walnuts fine, chop cherries. Prepare a loaf pan, 8-1/2 x 4-1/2 x 2-1/2 inches by lining with a double thickness of greased heavy brown paper. Resift flour with sugar, baking powder, salt, cardamom and dried orange or lemon peel into mixing bowl. Add shortening, milk, vanilla and egg. Beat at medium speed, scraping bottom and sides of bowl frequently, for three minutes. Stir in walnuts and cherries by hand. Turn batter into prepared pan. Bake slightly below oven center at 325 degrees about one hour and ten minutes or until cake tests done. Remove cake from oven, let stand ten minutes, then lift from pan and cool on wire rack. Remove paper lining from cake when cold. Wrap and store overnight before slicing. Makes one loaf.

BISCUITS (TO FREEZE)

- - - Mrs. A. Cody

1 cup buttermilk
3 teaspoons baking powder
1/2 teaspoon soda

1 teaspoon salt
3/4 cup shortening

Add flour to make consistency - roll out, cut - put on cookie sheet - freeze, then put in plastic bag.

SPOON BREAD

4 eggs - beaten
2 cups buttermilk
1 teaspoon salt

1 teaspoon soda
2 handfuls corn meal

Mix above ingredients, pour into a casserole that has been greased and heated. Bake at 400°.

SALADS

ASPARAGUS SALAD --- Evelyn Garrison

Mix: 1 cup water, 1/2 cup tarragon vinegar, 3/4 cup sugar and 1 teaspoon salt. Heat until sugar is dissolved.

Dissolve: 2 packages Knox Gelatine in 1/2 cup cold water.

Mix: 1/2 cup chopped nuts, 1 medium can pimentos, 1 cup chopped celery, 2 teaspoons chopped onion and 1 medium can green asparagus - cut in 1" pieces. Mix sugar mixture into gelatine, stir and add other ingredients. Pour into greased (with mayonnaise) mold or individual mold and chill to set.

AVOCADO SALAD

1 Package Lime Jello
1 Avocado Pear, mashed
1/4 Pound Almonds,
blanched and shredded

1/2 Pound Cottage Cheese
1 Small Can Crushed Pineapple
drained

Dissolve jello in 1 pint of boiling water. When cool and partly set, add cheese, pineapple, avocado and almonds. Pour into individual molds. Serve with spicy fruit dressing or whipped cream dressing.

BEAN SALAD --- Mrs. Charles Duckett

1 #2 Can Kidney Beans
1 #2 Can Yellow Wax Beans
2 Cups Cauliflower, Diced
1/2 Cup Chopped Green Pepper
1 Cup Celery, Diced
2-1/2 Cups Vinegar
1 Tablespoon Salt

1 #2 Can Small Lima Beans
1 #2 Can Small Slender Green Beans
2 Medium Onions, Sliced in Rings
2-1/2 Cups Sugar

Drain cans of beans and pour into large bowl. Add celery, onions, pepper and cauliflower and mix lightly. Heat vinegar, sugar and salt to the boiling point. Remove from heat and allow to cool. Pour over mixed vegetables. Let stand in refrigerator 24 hours.

BORSCH SALAD MOLD -- Mrs. Paul R. Launer

- | | |
|---|---------------------------|
| 1 3 oz. package lemon jello | 3/4 cup boiling water |
| 1/4 teaspoon salt | 1 cup dairy sour cream |
| 2 (4-1/2 ounce jars strained beets - baby food) | 1 tablespoon lemon juice |
| | 1 tablespoon grated onion |

Dissolve gelatin in boiling water; add remaining ingredients; beat smooth with electric beater. Pour into 6 individual molds; chill until firm - about six hours.

CAMPFIRE SLAW -- Mrs. Ted Hawkins

- | | |
|-------------------------------------|---------------------------------|
| 8 cups shredded cabbage | 1 cup thinly sliced cauliflower |
| 1/2 cup thinly sliced onions | 1/2 cup thinly sliced radishes |
| 1/2 cup thinly sliced green peppers | |

Mix all vegetables and chill.

DRESSING

- | | |
|------------------------|--|
| 1 cup dairy sour cream | 1 envelope cheese and onion (or garlic) soup mix |
| 1/4 cup sweet milk | 1 tablespoon lemon juice |
| 1 tablespoon oil | |

Mix and pour over slaw.

CHRISTMAS SALAD -- Mrs. Rip

- | | |
|---|----------------------------------|
| 1 large size can crushed pineapple (drained well 1 hour) | 1 package lemon jello |
| 1 cup orange juice | 1 envelope plain gelatin |
| 1/2 cup chopped pecans | 1 cup boiling water |
| 1 cup cranberries (should measure 1 cup after being ground) | 2 tablespoons grated orange rind |
| | 1 cup sugar |
| | Makes 12 servings |

Drain the pineapple for at least 1 hour; mix cup of sugar with ground cranberries and let stand 1 hour; after mixing the hot water and juice with the jello and gelatin, add all ingredients together. Put in mold or individual molds and congeal.

Dressing: Use commercial mayonnaise, whip well, add lemon juice to taste, food coloring (color desired). Use on lettuce clusters for individual salads for a party salad.

PIE CHERRY SALAD -- Mrs. Charles Duckett

- | | |
|-----------------------------|-----------------------------|
| 2 packages red cherry jello | 1 package plain gelatin |
| 1/2 cup cold water | 2 cans crushed pineapple |
| 2 cans pip cherries | 2 cups chopped pecans |
| Rind and juice of 2 lemons | Rind and juice of 2 oranges |
| 1 cup sugar | |

Drain fruit well - measure liquid from fruits and add water to make 6 cups - heat to boil and add gelatin softened in 1/4 cup of cold water. Fold in fruits, nuts, rind - pour into molds and congeal.

CHERRY-GO-ROUND SALAD -- Mrs. R. A. Levine

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|--|----------------------------------|
| 1-1/2 cup combined pineapple juice and water | 1 6 ounce package cherry gelatin |
| 2 No. 2 cans cherry pie filling | 1 cup pineapple tidbits drained |
| 1/2 cup miniature marshmallows | Serves 12 |
| whipped cream | |

Heat juice and water to boiling; add gelatin and stir to dissolve. Cool gelatin until slightly thickened; beat until fluffy. Fold in remaining ingredients. Chill in mold. Unmold and garnish with whipped cream.

HOT CHICKEN SALAD -- Mrs. Fred Ferguson

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|---------------------------------|--------------------------------|
| 2 cups cubed chicken | 1 cup diced celery |
| 1/2 cup chopped toasted almonds | 1/2 teaspoon salt |
| 2 teaspoons grated onion | 2 tablespoons lemon juice |
| 1 cup mayonnaise | 1/2 cup grated American cheese |
| 1 cup crushed potato chips | |

Combine all ingredients except cheese and potato chips. Toss lightly - Place in casserole. Sprinkle with cheese and potato chips. Bake 450 degrees about 10 minutes. This may be made ahead and refrigerated.

HOT CHICKEN SALAD -- Mrs. E. H. Stines

2 cups cooked chicken (firmly packed)	1-1/2 cups celery
1/2 teaspoon salt	1/2 cup toasted almonds cut up
1 cup mayonnaise	2 teaspoons lemon juice
2 teaspoons grated onions	1/2 cup grated cheese
1 cup crushed potato chips	

Heat oven to 450 degrees.

Combine ingredients except cheese and chips. Cover with cheese and chips and bake 20 minutes. Serves 8.

CRAB MEAT SALAD

1 package (3 oz.) Jell-O lemon or lemon-lime gelatin	1/4 teaspoon salt
Dash of pepper	1 cup boiling water
1/2 cup cottage cheese	1/2 cup cold water
1/2 cup diced celery	1 tablespoon lemon juice
1/4 cup mayonnaise	1-1/4 cups (6-1/2 oz. can) crab meat

Dissolve Jell-O Gelatin and salt in boiling water. Add cold water, pepper and lemon juice. Chill until very thick. Fold in cottage cheese, crab meat, celery, and mayonnaise. Pour into a 1-quart mold. Chill until firm. Unmold on salad greens. Makes about 4 cups, or 4 entree servings.

BUCK'S SEASHORE SALAD

12 Ounces of lobster	2 Tablespoons of chopped green pepper
6 Ounces of crabmeat	1 Teaspoon of chopped onion
6 Ounces of small peeled shrimp	2 Tablespoons of mayonnaise
4 Tablespoons of finely chopped celery	2 Teaspoons of Worcestershire s.
Pinch of salt and dash of pepper	

Line salad bowl with large lettuce leaves. Mound seafood mixture in center, and garnish with olives, pieces of lobster claws, a whole shrimp or two. Serve with a dip bowl of seafood sauce, and with bread sticks and lettuce and tomato.

"CROWDED HOUSE"
CUCUMBER SALAD

2 tender cucumbers, peeled and cut in paper-thin slices	1/2 cup sour cream
1/2 teaspoon sugar	2 tablespoons lemon juice
	1/2 teaspoon salt
	Dash of cayenne pepper

Combine and chill well. Serves 4-6.

CUCUMBER MOUSSE -- Mrs. Henry T. Clark

2 cucumbers	1 teaspoon Worcestershire sauce
3/4 teaspoon salt	1/2 teaspoon pepper
1/2 cup mayonnaise	1 envelope plain gelatin
1 tablespoon cold water	1 tablespoon hot water
1/2 cup heavy cream, whipped stiff	Few drops green food coloring
	1 tablespoon chopped chives

Peel and seed the cucumbers and liquefy in a blender (or press through a sieve if you don't have a blender). Add the Worcestershire sauce, salt, pepper, and mayonnaise. Soften the gelatin in the cold water and dissolve in the hot water. Add this to the cucumber mixture with the whipped cream. Blend well and add a few drops of food coloring, if desired, and the chopped chives. Chill until firm.

FRUIT SALAD -- Mrs. R. K. Harpe, Jr.

One (1 pound 4-1/2 ounces) can of pineapple chunks, drained	1 (11 ounce) can Mandarin oranges drained
1/2 cup canned pitted sweet dark cherries, well drained	1/2 cup halved and seeded green grapes
1-1/4 cups quartered large marshmallows	1 egg yolk, slightly beaten
2 tablespoons sugar	1 cup heavy cream
2 tablespoons lemon juice	1/8 teaspoon salt

Combine pineapple, oranges, cherries, grapes and marshmallows. Chill thoroughly. Combine egg yolks, sugar, 2 tablespoons of the cream, lemon juice and salt in top of double boiler. Place over boiling water and cook, stirring constantly, until thickened. Remove from heat and cool. Chill completely. Whip remainder of heavy cream until stiff. Fold into chilled fruit and combine. Cover and chill about 24 hours. Serves 6.

FROZEN FRUIT SALAD -- Ruth Parham

Drain one number 2-1/2 can of fruit cock-tail. Soften two 3 ounce packages of cream cheese. Blend 1/2 cup mayonnaise and 1 teaspoon grated lemon peel. Stir in cock-tail fruits and 2 cups of miniature marshmallows. Then add 1 cup of cream, whipped, with 2 teaspoons of powdered sugar. Freeze until firm, about 4 hours. (Put in cans to freeze if round slices are desired).

HAM MOUSSE

1 package (3 oz.) Jell-O Lemon or Lemon-Lime Gelatin	1/2 teaspoon salt
Dash of cayenne	1-3/4 cups boiling water
1/3 cup whipping cream	2 tablespoons vinegar
1 cup ground cooked ham	1/3 cup mayonnaise
1/2 cup chopped sweet pickles	1/2 cup celery
1/2 teaspoon Worcestershire sauce	1 teaspoon grated onion
	1 tablespoon chopped pimento

Dissolve Jell-O Gelatin and salt in boiling water. Add cayenne and vinegar. Chill until very thick. Whip the cream. Fold cream and mayonnaise into gelatin, blending well. Then fold in remaining ingredients. Pour into a 1-quart mold or individual molds. Chill until firm. Unmold. Makes 4 cups or 4 entree servings.

LIGHT CHIFFON SALAD -- Mrs. R. A. Levine

1-1/2 cups well drained, canned peach slices	1 cup hot peach syrup (or syrup and water)
1 package lemon gelatin	1/2 cup diced celery
1/2 cup chopped nuts	1/3 cup mayonnaise
2-1/2 cups dried instant milk	

Line bottom of 1-1/2 quart mold with slices of peaches. Chop remaining peaches. Mix hot syrup and gelatin. Chill until thickened. Add celery, nuts and mayonnaise and chopped peaches. Mix with whipped instant milk. Pour into mold and chill 3 hours.

To whip instant milk - Mix 1/2 cup of instant milk with 1/2 cup of ice water in bowl. Beat until soft peaks appear. Add 2 tablespoons of lemon juice. Beat until firm peaks form, blending in 1/4 cup of sugar. Makes 8 servings.

MARINATED BEANS -- Mrs. E. H. Stines

One can of long whole Blue Lake Beans. Marinate 12 to 24 hours in:

- 1 tablespoon vinegar
 - 1 tablespoon olive oil
 - 1 small sliced onion
 - salt and pepper to taste
- Drain and remove onion.

Mix together:

- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 teaspoon lemon juice
- 1/4 teaspoon dry mustard
- 1 tablespoon grated onion

Mix with beans and garnish with salad peppers.

MARINATE OF VEGETABLES (Salad or Relish)

- | | | | |
|------------------|-------------|---|--------------|
| 1 cup sugar | celery seed |) | |
| 1 cup Wesson oil | parsley |) | For Marinate |
| 1 cup vinegar | |) | |

Drain cans of green beans, corn, peas (any vegetable that will not become mushy). You can use Red Kidney Beans, Pork and Beans, Chopped Onion, Green Pepper, Celery, Grated Carrot, if desired.

Refrigerate. Dip out with slotted spoon. Put in dish to marinate.

MEADVILLE SALAD -- Mrs. B. M. Burrus

- | | |
|-------------------------------|---------------------------|
| 1 package lemon jello | 1 can corned beef |
| 1 cup celery (cut fine) | grated onion (as desired) |
| 3 hard cooked eggs (cut fine) | 1 cup green pepper |
| 1 cup salad dressing | 1 tablespoon sugar |
| 1/2 teaspoon salt | 1 tablespoon lemon juice |

Prepare jello as directed - chill and mix with other ingredients. Refrigerate several hours.

ORANGE-APRICOT SALAD -- Mrs. George Hudson

1 can apricots (large, drained,
finely cut)
2 packages orange jello
1 cup combined juice
(apricots and pineapple)

1 can crushed pineapple,
drained
2 cups hot water
3/4 cup minature marshmallows

Drain and chill fruit - save juice. Add 2 cups hot water to jello and dissolve. Add 1 cup mixed juice to jello. Chill until slightly congealed. Fold in fruit and marshmallows. Pour into water rinsed baking dish. Chill until firm.

Dressing: 1/2 cup sugar, 3 tablespoons plain flour, 1 egg beaten slightly, 1 cup combined apricot and pineapple juice, 2 tablespoons butter, 1 cup whipping cream, whipped, 3/4 cups grated sharp Cheddar cheese. Combine sugar, flour, and blend in beaten egg. Gradually stir in juices and cook over low heat stirring constantly until thickened. Remove from heat and stir in butter. Cool. Fold in whipped cream and spread over gelatin layer. Sprinkle top with grated cheese and chill.

PEAR CORONET SALAD -- Mrs. R. A. Levine

1 No. 2-1/2 can pear halves
6 inch stick cinnamon

1/2 teaspoon ginger
1/4 teaspoon salt

Drain pear halves, add enough water to syrup to make 1-3/4 cups. Combine syrup, spices and salt. Simmer 10 minutes, remove and let stand covered 10 minutes. Remove cinnamon. Dissolve 2 packages of gelatin in hot mixture. Add 2 cups cold water, 3 tablespoons lemon juice. Pour 1/4" layer (2-1/3 cups) into 9" x 1-3/4" dish. Chill until set. Chill remaining gelatin until partially set. Stir 1/4 cup chopped walnuts into 1(3 ounce) package of cream cheese. Shape into balls and put one into each pear halve. Arrange pear halves, spoke fashion, cut side up in mold. Pour partially set gelatin over. Chill until set. Unmold on lettuce.

PINEAPPLE-RASPBERRY SALAD

1 pound box powdered sugar
2 eggs separated
1 cup nuts
1/2 teaspoon salt
1/2 box graham crackers

1/4 pound sugar
1 (No. 2) can crushed pineapple
(well drained)
1 box Jello (Raspberry)

Mix well sugar and butter - add egg yolks and salt - mix well - add well drained pineapple and nuts. Place layer of crackers in bottom of flat container - pour mixture over crackers. Place layer of crackers on top and pour jello over and place in ice-box. Be sure jello has begun to set up before pouring over crackers.

JELLIED SHRIMP LOAF -- Mrs. Fleetwood Smathers

2 packages lemon jello
3 packages cream cheese
1 cup diced celery
1/2 cup chopped olives
1 cup canned green peas (drained)
Dash cayenne pepper
Salt to taste

1 can tomato soup (heated)
1 cup mayonnaise
1/2 cup sweet pickle relish
1 small onion (grated)
2 pounds cooked shrimp
(cut in thirds)

Dissolve gelatin in 1 cup of hot water - cool, add softened cream cheese, mayonnaise and soup. Chill until slightly thickened. Add celery, relish, olives, onions, peas and last shrimp. Pour into molds and chill several hours or over night.

STRAWBERRY NUT MOLD -- Mrs. B. M. Burrus

1 cup boiling water
2 packages strawberry jello
2 cartons sour cream
3 bananas (mashed) blender
may be used)

2 packages of 10 ounce frozen
(thawed) strawberries
1 (1 pound 4 ounces) can
crushed pineapple (drained)
3/4 cup English walnuts
coarsely broken

Mix jello in boiling water, add thawed strawberries to the jello. Then add the drained pineapple, mashed bananas, and nuts to the jello. Pour half of the mixture in a pan and let it set. Spread sour cream over the set jello. Pour remaining jello over the sour cream and chill in refrigerator again.

JELLIED SEAFOOD SALAD

Prepare 1 quart seafood salad, using equal parts finely cut celery and either shrimp, crabmeat, tuna fish or salmon. Mix well with Thousand Island Dressing.

Jellied Ring

- | | |
|-----------------------------|-------------------------------------|
| 2 packages lime jello | 1 tablespoon chopped onion |
| 3 cups hot water | 1 tablespoon vinegar or lemon juice |
| 1-1/2 pounds cottage cheese | |
| 2 tablespoons mayonnaise | 1/4 cup horseradish |

Dissolve jello in hot water. When chilled and beginning to set, beat with rotary egg beater or electric mixer, until light. Stir in cottage cheese, seasoning and mayonnaise. Pour into ring mold and chill until set. Unmold, on lettuce leaves and fill with seafood salad. Will serve 8.

JELLIED SHRIMP SALAD -- Mrs. Carl E. Powell

- | | |
|---|--|
| 1 large package Philadelphia cream cheese | 1 cup mayonnaise |
| 1 can condensed tomato soup | 1 cup chopped celery |
| 1 tablespoon minced onion | 1 tablespoon gelatin (mixed with 1/2 cup cold water) |
| Dash Worcestershire sauce | Small bit red pepper |
| 1 tablespoon lemon juice | 3/4 pound cooked shrimp, cut up |

Heat soup to boiling point. Remove from heat and add cream cheese and thoroughly blend. Soak gelatin in cold water and add to hot soup mixture. Add rest of ingredients and congeal.

TOMATO ASPIC SALAD

- | | |
|-------------------------|------------------------|
| 1 package lemon gelatin | 1-2/3 cup tomato juice |
| 1/8 teaspoon pepper | 1 tablespoon vinegar |
| 1/8 teaspoon cloves | 1 teaspoon salt |

Dissolve gelatin in tomato juice, which has been brought to boiling point. Add seasonings and pour into molds. To serve top with mayonnaise which has been mixed with chopped celery, olives, cucumbers, or shrimp. (Serves 8)

FRENCH DRESSING -- Mrs. Margaret Burruss

2 cloves garlic
1 cup sugar
1 teaspoon salt
1/2 cup vinegar (or mace)
1 cup Wesson oil
1 cup catsup
1 large onion (grated)

ROQUEFORT DRESSING -- "BUCK'S"

2 cups mayonnaise	1-1/2 cup creamed buttermilk
1/2 pound Roquefort or Danish blue cheese crumbled	2 tablespoons Worcestershire sauce
1 teaspoon garlic powder	

Blend thoroughly, but gently, so that these will be tasty bits of cheese.

ROQUEFORT DRESSING -- Mrs. Mildred Posey

1/2 pint whipping cream whipped with sugar	1/2 pint sour cream
1 pint mayonnaise	Rinse carton with 1/2 cup of milk
1 clove of garlic (chopped fine)	salt and garlic salt to taste
2 - 3 tablespoons of vinegar	1/4 cup sugar
Dash of onion salt	1 teaspoon of onion juice
Black pepper	

Can thin with milk or mayonnaise.

RIDGEFIELD'S SALAD DRESSING

2 Cloves Garlic
1 Medium Onion
1 Cup White Vinegar

1 Tablespoon Mustard (dry)
1 Cup Sugar (or 1-1/3 Cup)
3 Cups Wesson Oil

Crush garlic, slice onion thin. Pour vinegar over this and let stand 20 minutes. Strain to get onion and garlic out of vinegar and add 2 tablespoons dry mustard. Beat in sugar until dissolved. Then add 3 cups oil slowly until mixture thickens (beating).

BING CHERRY MOLD - - Louise Crowell's

Strain juice from 1 large can Bing Cherries. Heat juice and pour over 1 package Lemon Jello. When mixture is lukewarm, add 1/2 Cup Sherry and 1/2 Cup Heavy Cream. Insert 1/2 almond, pecan, filbert in each cherry and add to gelatin. Blend well. Pour into oiled 1 quart mold, previously decorated with almond filled cherries. Let set. Serve with whipped cream for dessert or whipped cream and/or mayonnaise as a salad course.

CONGEALED TUNA SALAD - - Mrs. G. W. Rowe

1 Cup Hot Water	)	
1/2 Cup Cold Water	)	1 Package Lemon Jello - 1/2 Package
1/2 Cup Mayonnaise	)	Knox Gelatin

1 Tablespoon Lemon Juice, beat with egg beater, put in ice tray until frozen 1 inch. Add 1 Can Tuna Fish, 1/4 Cup Pimiento, 1/4 Cup Olives, 1 Cup Celery, 1/2 Teaspoon Grated Onion, 1/2 Cup Pecans - Put in refrigerator and let stand until firm. Serve on lettuce.

ORANGE CONGEALED SALAD

2 Boxes Orange Jello
2 Cups Water
1 Pint Orange Sherbet
1 Can Madarin Oranges, Drained

Mix Jello and water, add sherbet and oranges. Very refreshing!

EVERLASTING SLAW -- Mrs. James Wells

1 medium cabbage, chopped	1 onion, chopped
1 red pepper, chopped	1 cup sugar
1 cup vinegar	1 teaspoon salt
1 teaspoon mustard seed	1 teaspoon celery seed
1/2 teaspoon Tumeric	

Bring sugar, vinegar, and spices to boil, pour over vegetables, put in refrigerator 24 hours before using. Will keep indefinitely.

SHRIMP AND TOMATO SALAD

Tomato aspic:

2 envelopes unflavored gelatin	3-1/2 cups tomato juice, divided
1 tablespoon lemon juice	1/2 teaspoon sugar
1/2 teaspoon Worcestershire sauce	

Sprinkle gelatin over 1 cup tomato juice in saucepan. Place over low heat and stir constantly until gelatin dissolves, about four or five minutes. Remove from heat and stir in remaining tomato juice, lemon juice, sugar, and Worcestershire sauce. Pour half this mixture into ten-cup mold. Chill until almost firm.

Shrimp layer:

2 envelopes unflavored gelatin	2 cups cold water, divided
2 containers (8 ounces each) plain yogurt	1 tablespoon dried dill weed
2 tablespoons lemon juice	2 teaspoons salt
2 cups diced shrimp (about 3/4 pound cooked, cleaned shrimp)	1/4 teaspoon liquid hot pepper sauce
1/2 cup diced green pepper	1 cup sliced celery
	1/4 cup chopped gherkins

Sprinkle gelatin over 1 cup cold water in saucepan. Place over low heat and stir constantly until gelatin dissolves, about four or five minutes. Remove from heat and stir in remaining 1 cup of cold water, yogurt, dill weed, salt, lemon juice, and hot pepper sauce. Chill, stirring occasionally, until mixture is the consistency of unbeaten egg white. Fold in shrimp and remaining ingredients. Turn into mold over almost-firm aspic layer. Chill until almost firm. Top with remaining tomato aspic. Chill until firm. To serve, unmold and garnish with salad greens and additional whole shrimp, if desired. Makes eight servings.

CHICKEN SALAD RING

2 tablespoons (2 envelopes) unflavored gelatin	1/2 cup cold water
1/3 cup lemon juice	2 chicken bouillon cubes
1/4 teaspoon salt	1/2 teaspoon onion powder
1 can (1 pt. 2 fl. oz.) tomato juice	2 cups dairy sour cream
1 cup finely chopped celery	1/2 cup crumbled blue cheese
1/2 cup toasted slivered almonds	2-1/2 cups chopped cooked chicken
Salad greens	1/3 cup chopped green pepper
Cucumber spears	Tomato wedges

Soften gelatin in water. In a saucepan heat together 1 cup tomato juice, bouillon cubes and soften gelatin; stir until gelatin is dissolved. Add remaining tomato juice, lemon juice, onion powder and salt. Chill until partially set. Meanwhile, in a bowl combine sour cream and blue cheese, chicken, celery, almonds and green pepper into gelatin mixture. Turn into a 7 cup salad mold. Chill until firm. Serve on greens garnished with thinly sliced tomato wedges and cucumber spears. Makes 8-10 servings.

DESSERTS

BAVARIA MOLD -- Mrs. Diana West

Place 1 Lb. Kraft Vanilla Caramels and 1-1/2 cups milk in top of double boiler. Heat, stirring frequently, until caramels are melted and sauce is smooth. Add gradually to 3 well beaten egg yolks and 1/4 teaspoon salt.

Return mixture to double boiler. Cook until thickened, about 15 minutes, stirring occasionally. Add 1 envelope unflavored gelatin, softened in 1/4 cup cold water. Stir until gelatin is dissolved. Add 1 teaspoon vanilla. Cool. Beat 3 egg whites until stiff but not dry. Gradually add 3 tablespoons sugar while continuing to beat.

Fold into caramel mixture. Pour into a 1-quart melon mold. Chill two hours or until firm.

CROWN JEWEL OR BROKEN GLASS DESSERT -- Mrs. Sidney Truesdale

1 Pkg. each (3 Oz.) Orange, Cherry
and Lime Jello
3 Cups Boiling Water
1/4 Cup Sugar

1 Cup Pineapple Juice
1 Pkg. (3 Oz.) Lemon Jello
2 Pkg. Dream Whip

Prepare the 3 flavors of jello separately, using 1 cup of boiling water and 1/2 cup cold water for each. Pour each flavor into an 8 inch square pan. Chill until firm (overnight). Mix pineapple juice and sugar, heat until sugar is dissolved. Remove from heat, then dissolve lemon jello in the hot juice. Add 1/2 cup cold water. Chill until slightly thickened. Cut the firm jello into 1/2 inch cubes. Prepare dream whip as directed. Fold in lemon jello mixture and the jello cubes. Pour into pyrex oblong pan - chill at least 5 hours or overnight. Makes 16 servings.

ENGLISH TRIFLE FROM NEW ORLEANS -- Mrs. Kermit Duckett

2 Pkgs. Unfilled Lady Fingers
1 Pkg. Lime Jello
1 Pkg. Vanilla Pudding Mix

1 Can Pears (or five pear halves)
1 Small Can of White Seedless Grapes
1 Pint Whipping Cream

Prepare jello and vanilla pudding as directed on package. Let jello just begin to mold. Line dish with the lady fingers. Place pears and grapes in layers then pour the lime jello on top of them. Let the jello mold. Then place the vanilla pudding over the lime jello, then whip the cream, add sugar and vanilla flavoring to taste and put on top of the vanilla pudding. Decorate with cherries if desired. (This is pretty in a clear dish with the color showing through. Also this can be prepared early in the day or the day before for the evening meal.

LADY FINGERS -- Mrs. Jack Cavanaugh

2 Cups Sifted Plain Flour
4 Teaspoons powdered sugar
3/4 Cup Butter

2 Teaspoons Vanilla
1 Cup Nuts

Cream butter and sugar, add vanilla and flour gradually, beating well. Add nuts and shape into roll. Bake 350° - 15 Minutes. Roll in sugar while still warm.

LEMON PUDDING -- Mrs. Frankie Bryson

1 Cup Sugar
4 Tablespoons Flour
1/2 Teaspoon Salt

Add: 1-1/2 Cups Milk to 3 Beaten
Egg Yolks
5 Tablespoons Lemon Juice
1 Teaspoon Grated Lemon Rind
2 Tablespoons Melted Butter

Bake 45 minutes at 350° - in pan of water.

EGGNOG TORTONI

Combine 1 cup eggnog, 1 cup heavy cream, whipped, and 1 teaspoon almond extract. Blend until mixed thoroughly. Pour into 6 custard cups. Sprinkle crumbs of 4 macaroon cookies on top of eggnog mixture. Place in freezer for 2 to 3 hours. Serve with maraschino cherry halves on top. Makes 6 servings.

PINEAPPLE DELIGHT

1 Cup Canned Crushed Pineapple
1 Cup Marshmallows
1 Cup Cream, Whipped
1 Cup Macaroons
1 Cup Dates

Mix pineapple with marshmallows, macaroons, crumbled and dates pitted and cut in small pieces. Let stand for several hours in refrigerator. Then fold in whipped cream and chill again. Serve in sherbet or parfait glasses. Top with Maraschino Cherry, Rubettes or Nuts.

FROZEN RAINBOW DESSERT -- Mrs. Noah Swafford
(Very Good and Very Pretty)

1 dozen macaroons, 2 cups whipping cream (or 2 envelopes Dream Whip), 1 Pint each Lime, Raspberry and Lemon Sherbets (or Orange). Toast marshmallows in oven 200° for 10 minutes. Crush to medium fine crumbs, whip cream until it mounds slightly and fold in crumbs. Spread about 1/3 of this in bottom of 9" X 5" X 3" loaf pan, using half of each, quickly spoon sherbet in layers on top - Cover with another 1/3 of cream mixture. Repeat layers with cream on top. Freeze. Turn out and slice.

CHARLOTTE RUSSE

1 Envelope Unflavored Gelatin
1/4 Cup Water
2 Egg Yolks, Slightly Beaten
1/2 Cup Sugar
1 Cup Milk, Scalded

1 Package Whip 'n Chill Vanilla
Dessert Mix
2 Tablespoons Rum*
2 Egg Whites
12 Ladyfingers, split

*Or use 1/2 to 3/4 Teaspoon Rum Extract or 1/2 Teaspoon Almond Extract.

Add gelatin to 1/4 cup water - let stand about 5 minutes. Beat egg yolks with sugar until smooth. Rapidly stir in milk. Add gelatin. Place over medium heat. Cook 1 minute, stirring constantly, immediately pour into bowl. Chill until slightly thickened.

Prepare dessert mix as directed on package. Blend in gelatin mixture and rum. Beat egg whites until they will form soft rounded peaks. Fold into gelatin mixture. Line 1-1/2 quart mold with ladyfingers. Pour in dessert mixture. Chill until set - 3 hours or more. Garnish with prepared whipped topping and grated chocolate, if desired. Makes 6 to 8 servings.

CHOCOLATE VELVET CREAM

For the Crust: Combine 1-1/2 cup finely crushed chocolate wafers with 1/3 cup melted margarine. Press onto bottom of 9-inch spring pan; bake at 325°, 10 minutes.

Combine one 8-oz. Philadelphia Brand Cream Cheese, softened, 1/4 cup sugar, 1 teaspoon vanilla, mixing well blended; stir in 2 beaten egg yolks, one 6 ounce package semi-sweet chocolate pieces, melted. Beat 2 egg whites until soft peaks form. Gradually beat in 1/4 cup sugar; fold into chocolate mixture. Fold in 1 cup heavy cream, whipped, 3/4 cup chopped pecans. Pour over crumbs; freeze. Decorate with whipped cream. Makes 8 to 10 servings.

CHOCOLATE FUDGE PUDDING - - Mrs. James Merrimon

1 Cup Sifted Flour	1/2 Cup Milk
2 Teaspoons Baking Powder	2 Tablespoons Melted Shortening
1 Teaspoon Salt	1 Teaspoon Vanilla
2/3 Cup Granulated Sugar	1/2 Cup Chopped Pecans
6 Tablespoons Cocoa	1 Cup Brown Sugar, packed

Sift flour, baking powder, salt, granulated sugar, and 2 tablespoons cocoa. Add milk, shortening and vanilla; mix only until smooth. Add pecans. Put in greased shallow, 1-quart baking dish. Mix brown sugar and remaining 4 tablespoons cocoa; sprinkle over mixture in baking dish. Pour 1-1/2 cups boiling water over the top (This pudding, when baked, has a chocolate sauce on bottom and cake on top). Bake in moderate oven, 350° for 40 minutes. Serve warm or cold with cream, if desired.

OZARK PUDDING - - Elizabeth Bess Truman

1 Egg	1/2 Cup Chopped Nuts
3/4 Cup Sugar	1/2 Cup Raw Apples,
2 Tablespoons Flour	finely chopped
1 1/4 Teaspoons Baking Powder	1 Teaspoon Vanilla
1/8 Teaspoon Salt	

Beat egg and sugar a long time until very smooth. Mix flour, baking powder, salt, and stir into sugar-egg mixture. Add nuts, apples and vanilla. Bake in a buttered pie tin at 325° - 35 minutes. Serve with whipped cream or ice cream.

PUMPKIN COTTAGE PUDDING - - Mrs. James Merrimon

1/3 Cup Soft Shortening	1/2 Teaspoon Baking Powder
1/2 Cup Sugar - 2 Eggs	1 Teaspoon Cinnamon
1 Cup Canned Pumpkin	1/2 Teaspoon each Cloves, Nutmeg
1/2 Cup Light Molasses	1/4 Teaspoon Ginger
1 Tablespoon Grated Orange Peel	1/3 Cup Orange Juice
1-2/3 Cups Sifted All Purpose Flour	1/2 Cup Chopped Walnuts
1 Teaspoon Salt & Baking Soda	2 Packages (3 Oz.) Cream Cheese
2 Tablespoons Milk	

Cream shortening and sugar. Beat in eggs, one at a time. Stir in pumpkin, molasses and orange peel. Mix and sift flour, salt, baking soda, baking powder and spices; blend into pumpkin mixture alternately with orange juice, stir in walnuts. Turn into greased and wax-paper-lined 9" square cake pan. Bake at 350° for 30 to 35 minutes, or until cake tests done. Soften cream cheese; blend in milk; beat until smooth and fluffy. Cut warm cake in squares; top with cream cheese. Serve Orange Sauce separately. Makes 9 servings. (See following page for Orange Sauce).

ORANGE SAUCE -- Mrs. James Merrimon

1 Tablespoon Cornstarch
1/2 Cup Sugar
1/4 Teaspoon Salt
1/4 Teaspoon Cinnamon

2 Teaspoons Grated Orange Peel
1 Cup Orange Juice
2 Tablespoons Butter or Margarine

Combine cornstarch, sugar, salt and cinnamon in saucepan. Add orange peel. Gradually stir in orange juice. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; stir in butter. Makes 1 Cup.

EASY BASIC ICE CREAM -- Mrs. Paul R. Launer

2 Large Evaporated Milk
3 Cups Sugar
3 Eggs
Whole milk

Beat ingredients well, strain into ice-cream freezer, add any fruit and fill freezer with whole milk within a 1/2 inch of the top. Freeze in crank freezer. If peaches are used, add 1/2 teaspoon almond flavoring. Mixed fruits such as banana, peaches and pineapple are excellent.

HOME MADE ICE CREAM
IN FREEZER -- Mrs. Eddie Hawkins

4 Eggs, Well Beaten
*2 Cups Sugar
1 Tall Can Evaporated Milk,
Whipped

1 Pint Half & Half Cream
2 Teaspoons Vanilla
1/2 Teaspoon Salt

*If using fresh fruit - use 2 cups fruit and additional sugar to taste.

Mix eggs and sugar together, add whipped cream, all other ingredients. Add milk for a gallon.

AGNES'S LEMON SHERBET - (FREEZER STYLE)

Juice of three lemons
1 quart of milk
1-1/2 cups of sugar

Dissolve sugar in milk and then slowly add lemon juice. Place in freezer. Makes enough for 6 to 8 servings.

STRAWBERRY JELLO DESSERT - (OR SALAD)

2 packages of strawberry jello	1 can crushed pineapple
1 package lemon jello	(1 lb. 4 oz. size)
2 cups of boiling water	3 medium bananas - mashed
2 packages frozen strawberries	1 cup chopped nuts
(10 oz. size)	1 pint sour cream

Mix jello with boiling water.

Add frozen strawberries, crushed pineapple (with liquid), mashed bananas, and nuts. Mix well and divide in half. Spread half over bottom of pan and place in ice box or deep freeze to congeal - hold out other half. When mixture has set, spread over the top the pint of sour cream, then add remaining jello mix and congeal.

FOOD FOR THE GODS

Beat yolks and sugar, add nuts, chopped dates, cracker crumbs, and baking powder. Fold in well beaten egg whites. Bake at 350° until it rises and then falls.

2 cups sugar	4 rounded tablespoons
Whites of 5 eggs	cracker crumbs
Yolks of 6 eggs	1 teaspoon baking powder
1 pound of pecans	1 teaspoon vanilla
1 box of dates	1/2 teaspoon salt

P I E S

PASTRY -- Ruth Parham

3 cups flour	1 beaten egg
1 teaspoon salt	3 tbsp. lemon juice
1 cup shortening	4 or 5 tbsp. water

Mix egg, lemon juice and 4 tablespoons water. Mix with flour and if not enough water, add the other tablespoonful. Bake 10 minutes at 475°. To freeze, divide into 4 balls for 4 shells or freeze strips ready to put on family-style fruit or berry pies.

EGG YOLK PASTRY -- Mrs. Fred Ferguson

5 cups sifted flour	1½ cup lard
4 tsp. sugar	2 egg yolks
½ tsp. salt	cold water
½ tsp. baking powder	

Combine dry ingredients; cut in lard. Place egg yolks in measuring cup and stir with fork until smooth. Blend in enough cold water to make a scant cupful. Sprinkle gradually over dry ingredients; toss with fork to make a soft dough. Roll out as usual. Makes pastry for three 9" 2-crust pies.

This dough keeps well in the refrigerator for several days or may be kept in freezer.

CHESS PIE

4 egg yolks	½ tablespoon cornstarch
1 cup cream	¼ teaspoon cinnamon
1 cup sugar	¼ teaspoon nutmeg
½ cup butter (room temperature)	

Cream butter and sugar well. Add other ingredients. Pour into unbaked crust. Bake in 350° oven until done. Make meringue of egg whites stiffly beaten with equal amount of sugar. (Equal amount means equal measure of sugar and whites.) Add small amount of nutmeg and brown in oven. (To keep meringue from weeping, beat whites until foamy, then add sugar slowly.)

CHOCOLATE SILK PIE

¾ cup sugar	1½ oz. chocolate
1 stick butter	2 eggs
1 tsp. vanilla	

Cream sugar and butter. Melt chocolate and cool. Add to above and beat. Add vanilla and one egg - beat 5 min. Add other egg - beat 5 min. Pour into baked pie shell and let sit in refrigerator overnight or 4-5 hrs. Top with whipped cream.

FRUIT DREAM PIE -- Mrs. Sidney Truesdale

2 3-oz. pkg. cream cheese	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ pt. whipping cream	$\frac{1}{2}$ cup powdered sugar

Whip cream. Whip cream cheese, sugar and vanilla. Add whipped cream. Mix. Pour into baked pie shell. Top with $\frac{3}{4}$ can of blueberries, strawberries or cherry pie filling. Add 1 tablespoon lemon juice to blueberries before putting on pie.

FUDGE BOTTOM PIE -- Bobbie Harpe

Bake graham cracker crust as found on graham cracker box. Melt 3 squares semi-sweet chocolate. Boil together: $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ cup water. Beat this well and pour in bottom of graham cracker crust.

Custard: Add 1 cup sugar to 3 cups milk and heat in double boiler until almost boiling. Mix 1 cup cold milk, 5 tablespoons cornstarch and pinch of salt. Add $\frac{1}{3}$ cup egg yolks, beaten slightly to this mixture. Add this cold mixture to the hot mixture and stir with a whip until the mixture boils. Remove from heat - cool.

Add 2 teaspoons vanilla and pour over fudge mixture. Top with $\frac{1}{2}$ pint whipped cream and grated semi-sweet chocolate. Let sit in refrigerator at least 6 hours before cutting.

LEMON LUSCIOUS PIE -- Mary Swafford

1 9" pastry shell	1 tbsp. grated lemon rind
1 cup sugar	$\frac{1}{4}$ cup lemon juice
1 tbsp. cornstarch	3 unbeaten egg yolks
$\frac{1}{4}$ cup butter (4 tbsp.)	1 cup milk
1 cup sour cream	

Combine sugar and cornstarch in sauce pan, add butter, lemon rind, juice and egg yolks. Stir in milk. Cook over medium heat, stirring until thick. Cool. Fold in sour cream. Spoon into baked shell. Chill at least 2 hours.

LEMON TARTS -- Virginia Cline Thornhill

Pastry: 1 stick butter, 3 oz. cream cheese and 1 cup flour. Mash butter and cheese, add flour and chill for 1 hour. Shape over muffin tins.

<u>Filling</u> :	2 cups sugar	$\frac{1}{4}$ cup melted butter
	2 tbsp. flour	$\frac{1}{4}$ cup milk
	1 tbsp. cornmeal	$\frac{1}{3}$ cup lemon juice
	4 eggs, 1 at a time	4 tbsp. lemon rind

Bake at 350° for 30 minutes.

EASY PECAN PIE -- Carolyn Duckett

1 cup sugar	$\frac{1}{4}$ cup melted butter
$\frac{1}{2}$ cup white corn syrup	3 eggs, well beaten
1 cup pecans - broken	

Mix in order - pour into unbaked pie crust and bake at 375°, 30 minutes, or until well set.

This recipe can be "multiplied" with no ill effects. I have made as many as 8 in one mixture. Freezes beautifully.

SWEET POTATO PIE -- Kay Levine

2 tsp. plain gelatine	3 egg yolks, beaten
$\frac{1}{4}$ cup sherry	$\frac{1}{2}$ cup evaporated milk
1 cup sweet potatoes	3 egg whites
$\frac{1}{2}$ cup brown sugar	6 tbsp. sugar

Sprinkle gelatine over wine to soften - 5 minutes. Blend potatoes, brown sugar, yolks, evaporated milk. Beat until blended. Place over boiling water and stir until thick and smooth. Remove from heat, stir in gelatine; cool by setting in pan of ice until thick like honey. Beat whites till thick, add 6 tablespoons sugar beating to a stiff glossy meringue. With scraper cut and fold into sweet potato mixture. Pour into baked shell. Chill 2 - 3 hours.

Just before serving top with $\frac{1}{2}$ cup whipped cream, 1 teaspoon sugar and 8 pecan halves.

FROZEN PUMPKIN PIE -- Elaine Schenck

1 baked pastry shell	$\frac{1}{4}$ tsp. nutmeg
1 cup mashed cooked pumpkin	1 cup heavy cream,
1 $\frac{1}{4}$ cups sugar	whipped
$\frac{1}{2}$ tsp. salt	1 pt. vanilla ice cream,
$\frac{1}{2}$ tsp. ginger	softened

Combine pumpkin, sugar, salt, ginger and nutmeg. Fold into whipped cream. Spread bottom of baked shell with ice cream. Top with pumpkin mixture. Freeze at least 2 hours. Do not remove from freezer until ready to serve.

This recipe can be "multiplied" and pies can be kept in freezer for several months satisfactorily.

NEW ENGLAND CRANBERRY DELIGHT

3 cups chopped, unpeeled apples
2 cups raw cranberries
1-1/2 cups Mother's oats
1-1/4 cups sugar
1/2 cup brown sugar

1/3 cup sifted flour
3/4 teaspoon salt
1/2 cup melted butter
1/3 cup chopped nuts

Combine apples, cranberries in 9 inch pie plate. Sprinkle sugar over fruit. Combine oats, brown sugar, flour and salt; add melted butter, mixing until crumbly. Sprinkle over apples and cranberries. Top with nuts. Bake about 1 hour in 350 degree oven. Serve warm or cold and with or without whipped cream. Makes 6 servings.

YANKEE DOODLE APPLE DESSERT

1/2 cup sifted cake flour
3/4 cup firmly packed light
brown sugar
1 teaspoon baking powder
1/4 teaspoon salt
Dash of mace

Dash of cinnamon
1 egg
1/2 teaspoon vanilla
1 cup chopped tart apples
1/2 cup chopped walnuts

Mix and sift first 6 ingredients. Stir in unbeaten egg and vanilla. Fold into well-greased 8 inch pie pan. Bake at 350 degrees for 25 minutes (or 30) until brown and crusty. Garnish with whipped cream, sprinkle with cinnamon, or top with small scoops of vanilla ice cream.

CRANBERRY TREAT

Prepare packaged pie crust mix, using two tablespoons bourbon for part of the required liquid. Line 9 inch pie pan with half the dough, sprinkle with 3/4 cup sugar mixed with half-tablespoonful flour; add cup cranberries and 2 large green apples, peeled and sliced, 3/4 cup sugar. Dot with butter. Make half-inch strips of pie crust, twist them and lattice the top of the pie. Bake in a hot (450 degree) oven for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes longer or till crust is brown and apples are tender. Spoon a fourth cup of bourbon through the openings in the crust, shake the pie gently to distribute it through the fruit, and serve warm.

RUM CREAM PIE

Prepare a baked nine-inch pie shell.

Bring to a boil in a double boiler 1 pint of milk, 1 tablespoonful of butter and 1/4 teaspoonful of salt.

Beat together three eggs, add 4 tablespoonsful of milk, three level tablespoonsful of corn starch and 1/2 cup sugar. This mixture is added to the milk mixture just as it comes to a boil. Cook the custard about ten minutes or until mixture thickens slightly, stir occasionally.

Remove from heat and add 1-1/2 tablespoonsful rum flavoring. Pour into pie shell. Chill and serve with whipped cream.

C A K E S

FRESH APPLE CAKE -- Chris Tait

1 cup cooking oil	1 cup chopped nuts
2 cups sugar	1 tsp. soda
3 cups flour	2 tsp. vanilla
2 eggs	$\frac{1}{2}$ tsp. salt
3 cups chopped fresh apples (peeled)	

Combine cooking oil and sugar, add well-beaten eggs and vanilla. Measure and sift together flour, salt and soda. Add dry ingredients to first mixture. Stir in chopped fresh apples and nuts and combine thoroughly with above ingredients. Pour into tube or loaf pan and bake in a 300° oven until done (about 1 hour).

CARMEL GLAZE FOR FRESH APPLE CAKE:

1 cup brown sugar (light)	1 tsp. vanilla
$\frac{1}{2}$ cup butter or margarine	$\frac{1}{4}$ cup cream or evp. milk

Place butter and sugar in double-boiler and allow to melt; blend well. Add cream (or evaporated milk) and bring to full boil. Cool and add vanilla. Spread evenly over cake.

APPLE NUT CAKE

2/3 cup butter or margarine (1 stick & 2 tbsp.)	2 tsp. soda
2 cups sugar	1 tsp. salt
2 eggs (beaten)	2 tsp. cinnamon
2 cups plain flour	1 tsp. nutmeg
4 medium apples peeled and chopped	$\frac{1}{2}$ cup broken pecans

Combine all ingredients, mix and pour in loaf pan. Bake in 350° oven - 45 minutes.

SPICY APPLE AND CRANBERRY UPSIDE-DOWN CAKE -- E. Schenck

Mix together: 1 cup sugar, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{4}$ tsp. nutmeg.
Sprinkle half of mixture over bottom of square pan, 8x8x2".

Arrange over sugar mixture: 2 cups pared thinly sliced apples, $1\frac{1}{2}$ cups fresh cranberries. Sprinkle over fruit the remaining sugar mixture.

Pour over all - $\frac{1}{4}$ cup water. Dot with 3 tbsp. butter. Place pan with fruit in 400° oven for 10 minutes while mixing cake batter. Remove pan from oven and spread cake batter evenly over hot fruit. Bake about 35 min. in 400° oven. Serve upside down while warm with hard sauce or plain cream. Serves about 9.

(See next page for batter)

CAKE BATTER FOR UPSIDE-DOWN CAKE ON PREVIOUS PAGE:

Sift together into bowl:

1½ cups flour
¼ cup sugar
2 tsp. baking powder

Add: 1 tsp. grated orange rind
¼ cup soft shortening
1 egg
½ cup milk

Mix together with pastry blender or blending fork using a cutting in motion at first to divide shortening into small pieces (about 8 to 10 strokes). Then stir in circular motion with blender just until flour is moistened and ingredients blended. The batter will look lumpy.

BABA AU RHUM -- Susan Chappell

1 cup sugar	½ tsp. salt
1 cup butter	1 cup milk
5 eggs	1 cup raisins
3½ cups sifted flour	1 tsp. grated lemon rind
3 tsp. baking powder	1 tsp. vanilla
1 cup <u>candied</u> orange peel (optional)	

Cream butter, add ingredients as usual. This cake may be baked in tube pan, muffin tins or fancy moulds. Grease well. Bake at 350° for either type pan but length of time varies with size of pan -- 20 min. for muffins. 30-40 min. for moulds and about 1 hour for large tube pan.

RUM SAUCE: Boil ½ cup sugar with 1 cup water for 10 minutes. Cool. Add generous ¼ cup rum. Pour sauce slowly, drop by drop, onto cake. It takes time. Let cake set in bowl of sauce that runs out, it will take it all up again.

BROWN SUGAR CAKE

½ cup butter or margarine	2 cups flour
1 cup buttermilk	1 tsp. soda
2 cups brown sugar	2 tbsp. cocoa
2 eggs	1 tbsp. vanilla

Melt butter in warm buttermilk - do not get buttermilk too hot! Add sugar to this mixture while still warm. Add eggs one at a time into this mixture. Beat thoroughly after each addition. Sift with flour 1 tsp. soda and 2 tbsp. cocoa. Add gradually to mixture beating well. Add vanilla. Bake in 9 x 13 x 2" pan 25 min. in 350° oven.

FROSTING: 1 cup brown sugar, 1 stick margarine, 6 tbsp. evaporated milk, 1 cup chopped pecans. Mix this mixture well together and spread over top of cake while still warm. Put under broiler until nice brown and bubbly.

BURNT SUGAR CAKE

1-1/2 Cups Sugar (Brown)
3/4 Cup Shortening
2-1/2 Cups Flour
1 Teaspoon Baking Powder
1 Scant Teaspoon Soda

3/4 Cup Cold Water
2 Eggs
1 Cup Sweet Milk
1 Teaspoon Vanilla

Burn 1/2 cup of sugar to deep brown. (To burn - put in little black frying pan on top of stove and melt to deep brown, pour in 3/4 cup cold water - will turn hard - can stir until liquid or let stand awhile. Will turn to a red liquid). Cream shortening and add 1 cup sugar thoroughly. Add egg yolks that have been beaten to a lemon color. Add milk. Then add flour that has been sifted 3 times with baking powder and soda then add burnt sugar liquid and add beaten egg whites and flavoring. Bake in three layers in hot oven. Cover with creamy caramel icing.

CREAMY CARAMEL ICING

2 Cups Sifted Brown Sugar
1 Tablespoon Corn Syrup (White)

2-1/2 Cups Sifted Confectioners Sugar
1 Teaspoon Vanilla

1 Tablespoon Butter or Crisco
1/2 Cup Milk

4 Tablespoons Hot Milk
1/3 Cup Crisco

Boil first four ingredients until it forms a soft ball in cold water (about 235°). Combine confectioners sugar, vanilla and milk. Beat until smooth. Pour hot syrup over crisco mixture. Beat until thick and creamy.

CHERRY CRUNCH

Cut 1/2 cup butter into a package of yellow cake mix. Set aside 1 cup of mixture; pat the rest into a 13 x 9 inch pan. Spread two cans of cherry pie filling over this base and top with reserved mixture combined with 1/2 cup chopped nuts. Bake.

CHOCOLATE FUDGE LAYER CAKE -- Thelma Alexander

$\frac{3}{4}$ cup shortening	$\frac{1}{4}$ tsp. salt
2 cups sugar	2 cups sifted flour
4 eggs	3 sqs. melted chocolate
1 tsp. soda	1 cup coffee
1 tsp. vanilla	

Mix in usual way. Bake in three layers.

ICING: Bring to boil 2 squares chocolate, 1 cup sugar and $1\frac{1}{2}$ cups milk, stirring constantly. Mix 3 tbsp. cornstarch with 3 tbsp. milk, add hot mixture to cold and put back in pan. Thicken. Add lump of butter and 1 tsp. vanilla and dash salt. Spread between layers and on top. This icing is more of a custard than the usual icing and has fewer calories. (Suggestion: Use the new no-melt chocolate for its convenience.)

SOUR CREAM FUDGE CAKE -- Bobbie Harpe

Sift together in mixing bowl:

2 cups cake flour (sifted)	1 tsp. soda
$1\frac{1}{2}$ cups sugar	1 tsp. salt

Add:

$\frac{1}{2}$ cup shortening	1 cup sour cream
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Beat two minutes at medium speed. Then add:

3 sqs. melted unsweetened choc.	1 tsp. vanilla
2 eggs	$\frac{1}{4}$ cup hot water

Beat two minutes. Turn batter into pans well greased and lightly floured on the bottom. Bake at 350° --

2 - 8 inch round pans: 30-35 minutes

2 - 9 inch round pans: 25-30 minutes

1 - 13 x 9 x 2 inch pan: 30-40 minutes

Cool and frost with your favorite fudge frosting.

DOUBLE MOCHA CHOCOLATE CAKE -- Mrs. A. P. Cline, Sr.

2 cups sifted cake flour	$\frac{1}{2}$ cup coffee syrup
$\frac{3}{4}$ tsp. salt	2 cups sugar
1 tsp. soda	$\frac{3}{4}$ cup sour milk or
4 sqs. unsweetened chocolate	buttermilk
$\frac{1}{2}$ cup butter	2 tsp. vanilla
2 eggs	

To make coffee syrup: Bring $1\frac{1}{2}$ cup water and 3 tbsp. sugar to a boil; add $\frac{3}{4}$ cup ground coffee. Remove from fire, cover and let stand 5 minutes. Strain through double thickness of cheesecloth. (continued on next page)

Sift flour once, add salt and soda, and sift 3 times. Combine chocolate, butter and $\frac{1}{2}$ cup coffee syrup in top of double boiler; place over boiling water and cook until chocolate is melted, stirring constantly. Cool and add sugar. Add flour and milk alternately in 2 parts, stirring until blended. Add vanilla and eggs and beat 2 minutes. Bake in 2 greased 9 inch layer pans in 350° oven 30-35 minutes.

COFFEE BUTTER FROSTING: $\frac{2}{3}$ cup butter, 5 cups sifted confectioners' sugar, 5 tbsp. coffee syrup (approx.). Cream butter. Add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with coffee syrup, until of right consistency to spread.

CHOCOLATE POUND CAKE -- Carolyn Duckett

8 Hershey Bars (Plain)	$2\frac{1}{2}$ cups plain flour
$5\frac{1}{2}$ ozs. chocolate syrup	2 cups sugar
4 eggs	$\frac{1}{4}$ tsp. salt
2 sticks butter	$\frac{1}{4}$ tsp. soda
1 cup buttermilk	

Mix as any pound cake. Add chocolate syrup and melted candy bars. Bake in 10 inch tube pan at 350° for 1 hour or longer.

DELUXE POUND CAKE -- Mrs. Ray Foster

1 cup butter	$\frac{1}{2}$ pt. whipping cream
3 cups sugar	2 tsp. vanilla
3 cups flour	2 tsp. butter flavoring
6 eggs	1 tsp. lemon extract

Mix as any pound cake. Grease pan and bake at 290° for 1 hr. 40 min. This requires a large tube pan.

EASY POUND CAKE -- Mrs. Jack Cavanaugh

6 eggs	1 tsp. vanilla or lemon
2 cups sifted plain flour	2 cups sugar
1 cup butter or 2 sticks	$\frac{1}{4}$ tsp. salt

Put all ingredients in mixing bowl and beat 12 minutes at medium speed. Pour into greased tube pan and put in cold oven. Bake at 300° for 45 minutes, than 325° for 30 minutes.

ENGLISH TEA CAKE -- Kay Levine

½ cup butter (1 stick)	1 tsp. vanilla
1 cup sugar	2 cups sifted flour
2 eggs	2½ tsp. baking powder

Cream butter and sugar until light and fluffy. Add one egg at a time and beat after each. Sift flour and baking powder together twice. Add alternately with milk to which vanilla has been added. Pour into greased sheet cake pan.

Sprinkle top with:

3 Tbsp. sugar	1 tsp. nutmeg
1 tsp. cinnamon	½ cup chopped nuts, mixed

Bake at 350° one-half hour.

HOT MILK CAKE -- Mary Jane Ledford

(Excellent for sheet cake for school functions)

Beat: 4 eggs	Sift together: 2 cups flour
2 cups sugar	2 tsp. baking powder
	1 tsp. salt

Heat on stove:

1 cup milk
1 stick butter or margarine

Add dry ingredients to eggs and sugar, then pour in milk mixture and add one tsp. vanilla. Blend real low -- fast one minute (till fluffy) pour in pan. Bake 350° for 25 to 30 min.

TOPPING:

6 tbsp. butter	6 tbsp. cream or milk
10 tbsp. brown sugar	1 cup coconut or nuts

Stir. Put on top of cake and place under broiler. Watch.

JEWISH SOUR CREAM POUND CAKE -- Mrs. F. Dulaney, Jr.

3 cups white sugar	1 carton sour cream
3 cups cake flour - sift three times	¼ tsp. soda
6 eggs	1 tsp. vanilla
2 sticks butter	1 tsp. almond
	1 pkg. frozen fresh coconut

Cream egg yolks with butter, beat well, add sugar.

Add soda with sour cream, mix well with egg yolks, butter and sugar. Blend with flour. Add flavoring. Blend well, fold in beaten egg whites, then fresh coconut.

Pour in tube cake pan - ungreased. Bake 325° for 1 hour, 10 minutes. Leave in pan 10 minutes - cool on cake rack.

LEMON SPONGE CAKE -- Bobbie Harpe

Sift together in a small mixing bowl:

1 $\frac{1}{4}$ cups sifted cake flour
1 cup sugar
 $\frac{1}{2}$ teaspoon double acting baking powder

Beat: $\frac{3}{4}$ cup egg whites (six medium)
1 teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon salt -- in a large mixing bowl until soft mounds form.

Add: $\frac{1}{2}$ cup sugar, one tablespoon at a time. Continue beating until very stiff, straight peaks form.
Do not underbeat.

Combine: $\frac{1}{2}$ cup egg yolks (six medium)
 $\frac{1}{4}$ cup cold water
1 teaspoon vanilla
1 teaspoon lemon extract
Add to dry ingredients all at once.

Beat for 1 minute at medium speed. Fold batter, $\frac{1}{4}$ at a time, into beaten egg whites using wire whip or spatula. Blend gently but thoroughly after each addition. Pour into ungreased tube pan (10 inch). Bake at 350° for 40 to 50 minutes. Invert immediately. Cool in pan. Cut into 3 layers. Spread lemon filling between layers. Frost sides and top with fluffy white frosting or lemon cream frosting.

LEMON FILLING: Combine 1 cup sugar, $\frac{1}{4}$ cup cornstarch and 1/8 tsp. salt in saucepan. Add 1 $\frac{1}{2}$ cups water, mix well. Cook over medium heat, stirring constantly, until thick and clear. Blend in two slightly beaten egg yolks to which a little of the hot mixture has been added. Cook 2 minutes, stirring constantly. Remove from heat, stir in 2 to 3 teaspoons grated lemon rind, $\frac{1}{4}$ cup lemon juice and 2 tablespoons butter. Cool thoroughly.

MILKY WAY CAKE

8 Milky Way Bars
2 sticks margarine
2 cups sugar
4 eggs

2 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ tsp. soda
1 $\frac{1}{4}$ cups buttermilk
1 cup pecans

Melt candy and 1 stick butter in top double boiler -- set aside. Cream sugar and 1 stick butter, add eggs -- one at a time. Add alternately flour and soda with buttermilk. Add candy mixture. Fold pecans in. Bake in tube pan 325° for 1 $\frac{1}{2}$ hours.

ICING: 2 $\frac{1}{2}$ cups sugar
1 cup evaporated milk
6 oz. pkg. semi-sweet choc.bits
1 cup marshmallow cream
1 stick butter
1 tsp. vanilla

Cook to soft boil stage. Add chips and marshmallows.

MOCK POUND CAKE

3 cups sifted cake flour	1 8-oz. pkg. cream cheese
3½ tsp. baking powder	1½ cups sugar
½ tsp. salt	3 eggs, beaten
½ cup margarine	⅓ cup milk
1 tsp. vanilla	

Sift cake flour, baking powder and salt together; set aside. Blend margarine and cream cheese. Gradually add sugar; beat until fluffy. Blend in beaten eggs. Add sifted dry ingredients alternately with milk, blending well after each addition. Stir in vanilla. Pour into lightly greased and floured 10x4" tube pan or 13x9x2" cake pan. Bake in 350° oven about 1 hr. for tube pan and about 50 minutes for cake pan or until cake tests done.

MOIST POUND CAKE -- Kate J. Mease

1 Box Duncan Hines Yellow Cake Mix
1 Box Instant Lemon Jello Pudding
½ cup salad oil
1 cup water
4 eggs

Place all in a large bowl and beat 5 minutes at medium speed. Pour into a well-greased and floured Angle Food Cake Pan and bake 325° oven for 1 hour or 1 hour, 15 min. Test at end of hour. Cool in pan for 10 minutes, then remove to cake rack to finish cooling.

OATMEAL CAKE -- K.K.

Pour 1½ cups boiling water over 1 cup quick oats and set aside.

Cream together:	Sift together:
1 cup Crisco	1½ cups flour
1 cup dark brown sugar	1 tsp. soda
1 cup granulated sugar	1 tsp. cinnamon
2 eggs	½ tsp. nutmeg
	½ tsp. salt

Fold oats into creamed mixture, gradually add dry ingredients to this. Add 1 tsp. vanilla. Bake in sheet pan at 350° for 25-30 minutes or longer.

TOPPING: 1 stick melted margarine 1 cup angel flake coconut
 1 cup brown sugar 1 cup chopped walnuts
 2 egg yolks

Add a spoon or two of milk to spread well on cake when done and return to oven to brown - watch carefully to prevent burning.

ORANGE-BANANA CHEESE CAKE

- | | |
|--|--|
| 1 3-oz.pkg. orange
flavored gelatin | 1 cup sugar |
| 1 cup boiling water | 3 tbsp. lemon juice |
| 1 8-oz.pkg. cream cheese,
softened | 1 cup graham cracker crumbs |
| 2 med. bananas, sliced | ¼ cup butter, melted |
| | 1 tall can evaporated
milk (1-2/3 cups) |

Dissolve gelatin in boiling water. Cool to room temperature. Blend together cream cheese, bananas, sugar and lemon juice in small bowl of electric mixer. Add gelatin and blend thoroughly. Chill until mixture is consistency of unbeaten egg white.

While mixture chills, add melted butter to graham cracker crumbs. Press firmly and evenly into bottom of an 8 or 9 inch spring form pan that has been lined on the sides with a double layer of waxed paper. Pour evaporated milk into ice cube tray and freeze until ice crystals begin to form. When gelatin has reached proper consistency, whip partially frozen evaporated milk until stiff and will hold a peak. Fold in gelatin mixture lightly, but thoroughly. Turn into crumb-lined pan and chill until set, about 3 hours.

Before serving, decorate with flaked coconut and orange slice, if desired. Serves 10 to 12.

ORANGE-DATE-NUT CAKE -- Virginia Brown

- | | |
|---------------------------|--|
| 3½ cups flour | 1 cup nuts |
| 1 cup shortening | 1½ cups buttermilk |
| 2 cups sugar | 1 tsp. salt |
| 4 eggs | 1 pkg. chopped dates
(dredged in ½ cup flour) |
| 2 tsp. soda | |
| 2 tsp. grated orange rind | |

Cream shortening and sugar. Add eggs, beat until fluffy. Sift flour, salt and soda together. Add dry ingredients alternately with milk. Add nuts, dates and orange rind. Bake in a greased tube pan at 350°F.

FILLING: 1 cup sugar, 2 Tbsp. orange rind, juice from 2 or 3 oranges. Mix all ingredients and bring to a boil. Pour over cake before removing from pan. When cake is cool, remove from pan.

ORANGE SLICE CAKE

1 cup butter	1 8-oz. box dates
1 cup shortening	1 lb. orange candy cut fine
1¾ cups sugar	2 cups chopped nuts
½ cup buttermilk	(dredge these in 1 c. flour)
1 tsp. soda mixed in milk	1 can angle flake coconut
3½ to 4 cups flour	4 eggs

Cream butter, shortening and sugar. add one egg at a time, add flour and milk, mix good, add candy, nuts, dates. Add coconut last. Bake in tube pan that has been greased and floured for 2 hrs. or 2½ hrs. at 275°.

ICING: Mix 1 cup fresh (or frozen) orange juice with 1¾ cup powdered sugar, bring to boil for 2 minutes, pour over cake. Let stand in pan overnight.

PINEAPPLE UPSIDE-DOWN CAKE -- Joy Lee Witter

¼ cup butter (½ stick)	1 cup milk
2/3 cup sugar	2¼ cups flour
1 egg, well beaten	4 tsp. baking powder

Cream butter and sugar; add egg; mix and sift flour, baking powder and salt; add alternately with milk to first mixture.

4 tbsp. brown sugar (or more if needed); 4 tbsp. butter, 7 or 8 sliced canned pineapple. Cream butter and sugar; spread on bottom and sides of heavy frying pan; cover bottom of pan with pineapple. Pour in first mixture. Bake in 350° oven.

PLAIN CAKE WITH SOUR CREAM -- Winifred Henderson

2 cups sugar	¼ tsp. soda to flour
2 sticks margarine	1 carton sour cream
6 eggs, separated	1 tsp. lemon flavoring
3 cups all-purpose flour, sifted three times	2 tsp. vanilla extract

Cream margarine and sugar, add egg yolks, sour cream. Beat egg whites and add, putting in the flour last. Bake 1 hr. at 325°.

ROBBIE'S POUND CAKE -- Kate J. Mease

2 sticks butter	1 box confectioners' sugar
1 stick margarine	1 box cake flour
6 eggs, add one at a time	(measure flour in sugar box)
	1 tsp. vanilla extract

Bake 1 hour 10 minutes at 325° in tube pan. This cake is delicious topped by fresh fruit and whipping cream or ice cream.

QUEEN ELIZABETH II CAKE --- Mrs. James Merrimon

Pour one cup of boiling water over one cup of chopped dates and one teaspoon of soda. Let stand while the following is mixed in the usual way:

1 cup sugar	1 teaspoon baking powder
$\frac{1}{4}$ cup butter	$\frac{1}{3}$ teaspoon salt
1 beaten egg	$\frac{1}{3}$ cup nuts (ground or chopped)
$1\frac{1}{2}$ cups sifted flour	1 teaspoon vanilla

Add these ingredients to the above mixture and put into a 9x12 pan, greased or wax paper. Bake 35 minutes in a 350° oven.

ICING: 5 tablespoons brown sugar
 5 tablespoons cream (or canned milk)
 2 tablespoon butter

Boil for three minutes and spread over cake. Sprinkle coconut and nuts over frosting.

(NOTE: This is supposed to be the only cake that the Queen makes herself. She goes into her kitchen and stirs this up. Her only request is that the recipe is not to be passed on, but just to be sold and the money to go for charitable purposes or to Church Group projects.)

REBEL YELL DIXIE PECAN CAKE -- Catherine Corpening

1 lb. candied red cherries	1 cup brown sugar
$\frac{1}{2}$ lb. candied pineapple	6 eggs, beaten separately
$\frac{1}{2}$ lb. white raisins	5 cups sifted flour
1 pint Rebel Yell(Bourbon)	2 teaspoons nutmeg
$\frac{3}{4}$ pound butter	1 tsp. baking powder
1 pound white sugar	1 pound shelled pecans

Cut fruit in pieces and soak in Rebel Yell Bourbon over-night. Cream butter and sugar and add beaten egg yolks one at a time; beat until mixture is smooth, then add the bourbon soaked fruit with its liquid. Stir in flour, nutmeg and baking powder, reserving a bit of flour to dust the pecans. Fold in beaten egg whites, then add the lightly floured pecans. Grease a large tube pan and line with greased paper. Pour in batter and let set 10 minutes before placing in preheated, slow oven, about 275°. Bake about 3 hours until cake shrinks from sides of pan. Remove paper, place on rack to cool, and decorate if desired. To store, stuff center hold with cheesecloth soaked in Rebel Yell, wrap in foil and place in airtight container. Keeps beautifully.

RED VELVET CAKE -- Mary Swafford

1/2 cup shortening	1 teaspoon salt
1 1/2 cups sugar	1 teaspoon vanilla
2 eggs	1 cup buttermilk
2 teaspoons cocoa	2 1/2 cups cake flour
2 oz. red food coloring (2 small bottles)	1 1/2 teaspoon vinegar
	1 teaspoon soda

Cream shortening, sugar and eggs. Mix cocoa and coloring, add sugar and egg mixture. Mix salt and vanilla with buttermilk. Bake at 350° in 3 layer cake pans.

ICING: 5 tbsp. flour) Cook until a "rubbery" mass -- cool until
1 cup milk) no warmth is felt.

Cream 1 cup sugar and 1 cup butter or Crisco. Add cooled flour and milk mixture and heat until ready to spread. (Will be like whipped cream.) Add 1 teaspoon vanilla.

SHERRY POUND CAKE

2 1/2 cups sifted flour	5 egg yolks
1/2 cup corn starch	2 tsps. vanilla
2 tsp. baking powder	1 1/2 tsps. grated lemon rind
1 tsp. salt	1/4 cup dry sherry
3/4 cup margarine	5 egg whites
1 1/2 cups sugar	

Sift flour, corn starch, baking powder and salt together; set aside. Blend margarine and sugar in mixing bowl. Add egg yolks; blend. Add vanilla and grated lemon rind. Stir in sifted flour mixture alternately with sherry, beginning and ending with flour and mixing until smooth after each addition.

Beat egg whites until stiff, but not dry. Fold gently into batter. (Batter will be very stiff.) Turn into well greased tube pan. Bake in 325° oven until cake tests done, about 1 1/4 hrs. Let stand 5 min., then invert on wire rack to cool. Spread with Glaze, if desired.

GLAZE: Blend 1 cup sifted confectioners' sugar with 2 to 3 tsps. sherry, cream or lemon juice, to make glaze of spreading consistency.

SALLY WHITE CAKE -- E. Schenck

2 pounds shelled almonds	1 dozen eggs
1 pound citron	1 pound butter
2 coconuts grated	2 tsps. mace
1 pound flour	2 tsps. nutmeg
1 pound sugar	

Cream butter and sugar. Add beaten eggs, flour and fruit. Add flavoring and spices. Bake in tube pan at 250° about 2 hours.

\$5000 SPICE CAKE -- Mrs. Fred Ferguson

Cream: 1 stick butter and 2 cups sugar

Add: 1 cup fresh buttermilk plus 3 cups flour
2 tsp soda 3 tsp. baking powder
4 tbsp. cocoa dissolved in 1 tsp. cinnamon
1/2 cup hot water 1 tsp. cloves
3 eggs, well beaten 2 tsp. nutmeg

Bake at 350° for about 30 minutes in two nine-inch layer pans.

FILLING AND ICING: (Ice cake while hot.)

3 cups sugar 1 tsp. baking powder
1 1/2 cups milk 1/2 stick butter
Pinch of salt

Cook until forms a hard ball when dropped in water.

Add: 1 can dry coconut 1 box raisins (plumped in
1 can crushed pineapple hot water)
(drained) 1 orange, grated
1/2 cup nuts

VANILLA-ALMOND CAKE
(Mary Todd Lincoln)

3 cups sifted all-purpose flour 1 1/4 cups sugar
3 tsps. baking powder 2 tsps. vanilla extract
1/2 tsp. salt 1/2 tsp. almond extract
3/4 cup soft butter or margarine 1 cup milk
6 egg whites, unbeaten 1/2 cup hot water

Sift first three ingredients together and set aside. Stir butter till fluffy and gradually blend in sugar. Stir in vanilla and almond extracts. Beat in egg whites, one at a time. Add sifted flour mixture alternately with milk. Blend in hot water. Turn into three well-greased and lightly floured nine-inch layer-cake pans. Bake in pre-heated moderate oven (375°) 25 minutes or till done. Cool 10 minutes in pans. Turn out on wire rack. When cool, spread frosting between layers and over top and sides.

CHOCOLATE ALMOND LOAF

1/2 cup butter 4 oz. almonds finely ground
1/2 cup sugar (reserve 2 tbsp. 2 tbsp. graham cracker
for egg whites) crumbs
2 egg yolks 2 egg whites, beaten
2 1/2 oz. semi-sweet melted choc. 1/2 tsp. cream of tartar

Cream butter and sugar well. Add egg yolks and beat well. Add the melted chocolate, ground almonds, and graham cracker crumbs and blend thoroughly. Beat egg whites until stiff and
(continued on next page)

slightly dry. Gradually add the 2 reserved tbsp. sugar and the cream of tartar. Carefully fold egg whites with batter. Dust a lightly greased loaf pan with flour and fold in the batter mixture. Bake at 300° for 50 min. Do not open oven while baking! Turn off heat and allow to set in the oven for 10 min. longer. Serve warm with fresh or frozen sliced peaches..wonderful!

FRUIT CAKE -- Mary Furness

Cream: 1 lb. butter
3 cups sugar

Add: 14 eggs, one at a time

Sift: 5 cups flour (save one cup to flour fruits and nuts)

Add: 2 tbsp. baking powder to remaining 4 cups flour and resift, add slowly to butter, sugar and egg mixture.

The above mixed batter will completely fill your large mixing bowl.

In a large mixing tub mix:	2½ lbs. candied pineapple, mixed)	Dust
	colors and coarsely chopped)	with
	2½ lbs. candied cherries, whole)	1 cup
	2½ lbs. shelled nuts, whole or)	flour
	coarsely chopped)	

Add batter to fruit and nut mixture and stir in:

2 tbsp. lemon juice
1 cup pineapple juice
2 tbsp. vanilla extract

Bake in 2 greased and floured (and lined with brown paper if desired) tube pans or in 4 loaf pans (1 pound), in a slow oven, 250°-275°, at least 3 hours for large cakes, 2¼ hours for small cakes. Be sure to place a shallow pan of water in oven while baking cake.

ECCLES CAKES -- Mr. Thomas Furness, Sr.

8 oz. flaky pastry

1 oz. butter

4 oz. currants

Nutmeg and spice to taste

1 oz. chopped candied peel

White of egg to glaze

1 oz. sugar

Sugar to dredge

Roll the pastry into ¼" thickness and cut into rounds 4" in diameter. Mix the other ingredients and place 1 table-spoonful in center of each round. Dampen edges and draw them together forming a ball-like shape. Turn smooth side uppermost, flatter into a round and cut lightly marking the tops into squares so that the currants show. Brush with white of egg, sprinkle with sugar and bake in 400° oven for about 20 minutes.

APPLESAUCE-DATE CAKE

2 Cups unsifted all-purpose flour	1 Cup light brown sugar, firmly pkd.
2 Teaspoons baking soda	$\frac{1}{2}$ Cup soft butter or margarine
1 Teaspoon cinnamon	2 Cups hot applesauce
$\frac{1}{2}$ " allspice	1 Cup chopped dates
$\frac{1}{2}$ " nutmeg	$\frac{3}{4}$ Cup coarsely chopped walnuts
$\frac{1}{4}$ " cloves	
$\frac{1}{4}$ " salt	
2 Eggs	

Preheat oven to 350 degrees. Grease well and flour a 9x9x2" baking pan. Into large bowl of electric mixer sift flour with baking soda, cinnamon, allspice, nutmeg, cloves and salt. Then add the eggs, soft butter, and 1 cup of hot applesauce. At low speed, beat just until the ingredients are combined. At medium speed, beat 2 minutes longer, occasionally scraping the side of the bowl and guiding mixture into the beater with a rubber scraper. Add remaining applesauce, dates and walnuts. Beat 1 minute. Pour into prepared pan. Bake 50 minutes, or until cake tester inserted in center comes out clean. Let cool in pan 10 minutes. Remove from pan and let cool on wire rack. Frost top of cooled cake with Cream-Cheese Frosting.

TOPPING

1 Package (3 oz.) cream cheese, softened
 1 Tablespoon soft butter or margarine
 1 Teaspoon vanilla extract
 2 Cups sifted confectioners sugar

In small bowl of electric mixer, combine cream cheese, butter and vanilla with mixer at low speed. Beat until smooth and fluffy. Gradually add confectioners sugar and continue beating at medium speed until fluffy.

BUTTER NUT CAKE

1 Cup crisco	$\frac{1}{2}$ Cup Self rising flour
2 Cups sugar	1 Cup milk
4 Unbeaten eggs	1 Tablespoon flavoring (butter nut)
2 $\frac{1}{2}$ Cups regular flour	Bare pinch of salt

Cream crisco and sugar. Gradually add eggs (one at a time) and keep creaming. Alternate flour and milk, adding slowly. Add pinch of salt and flavoring. Cook 1 hour at 325; boost heat to 350 and cook about 10 more minutes. Use a tube pan.

GRAHAM CRACKER CREAM CAKE

2 Sticks of butter	2 Cups of graham cracker crumbs
2 Cups of sugar	1 Teaspoon salt
4 Eggs	1 Cup nuts
1 Cup milk	1 Cup coconut
	1 Teaspoon vanilla

Cream butter and sugar. Add alternately milk and eggs. Mix all other ingredients and add to creamed mixture. Bake at 300 degrees for 40 minutes.

Filling

1 #2 Can crushed pineapple	3 Heaping tablespoons of flour
1 Cup sugar	Pinch of salt

Mix well and cook in double boiler until thick. Spread on cake.

DUMP CAKE

1 Can #2 crushed pineapple	1 Box yellow cake mix
1 Can coconut	1/2 Cup nuts
2 Sticks margarine	

Dump pineapple and coconut in pan (do not drain pineapple) and spread. Dot with one stick of margarine. Put dry cake mix over pineapple and coconut mix. Dot with other stick of margarine, then add nuts over the top. Bake at 325 degrees about 35 min. Let cool; serve from pan.

CHEESE CAKE

- - - Mabel Clark

Crust 6 double Graham crackers - crushed
 1 stick butter or margarine
 1 teaspoon sugar

Mix well. Press in bottom of pan - 8 in. square and 2 in. deep.

Filling 3 small packages or 1 large of cream cheese (room temp.)
 1 No. 2 can of crushed pineapple (drained)
 2 eggs
 1/4 teaspoon of vanilla
 1/2 cup of sugar

Mix well. Spread on crust. Bake at 300° for 30 min. Cool for 1 hour.

Topping 1 pint of sour cream
 3 tablespoons of sugar
 1 tablespoon of vanilla

Mix and spread on cake. Sprinkle with Graham cracker crumbs. Bake at 325° for 5 min. Refrigerate overnight. Serve cold.

SCOTCH CHOCOLATE - CAKE

2 cups plain flour	1 cup water
2 cups sugar	1/2 cup buttermilk
1 stick margarine	1 teaspoon soda
1/2 cup crisco	2 eggs
4 heaping tablespoons cocoa	1 teaspoon vanilla

Combine flour and sugar in a mixing bowl. Mix well and set aside. In a saucepan, put margarine, shortening, cocoa, and water. Bring to a rapid boil, then pour over sugar and flour, mixing gradually. Put soda into buttermilk, stir, and then add with other ingredients. Add eggs and vanilla. Mix and bake in a long pan for 30 min. at 400°.

ICING

1 stick of margarine	1 teaspoon vanilla
4 tablespoons cocoa	1 cup chopped nuts
6 tablespoons milk	1 cup flaked coconut
1 box powdered sugar	

RICH DEVIL'S FOOD CAKE

2-1/4 cups sifted cake flour	3 eggs
2 teaspoons baking soda	3 (1 oz. sq.) unsweetened chocolate
1/2 teaspoon salt	1/2 cup sour milk or buttermilk
1/2 cup butter or margarine	2 teaspoons vanilla
2-1/2 cups brown sugar, firmly packed	1 cup boiling water

Start oven at 375° or moderate. Grease bottom and sides of 3 eight-inch cake pans and dust with flour. Sift cake flour, measure it carefully and sift again with soda and salt. Cream or work butter or margarine in bowl until soft and airy. Then add sugar a little at a time and continue creaming until fluffy and light. Add unbeaten eggs, one at a time. Beat batter hard after the addition of each egg. Put chocolate in measuring cup and melt over boiling water. When melted add to batter, stir in well. Add about 1/3 of the buttermilk and stir slightly. Repeat ending with flour. Add vanilla and boiling water. Pour batter into greased pans. Bake 25 to 30 minutes. Remove from oven and turn cake upside down on a cake rack to cool.

Use following icing: 1-1/2 cups heavy cream, 1/4 cup sugar, 2 tablespoons cocoa, 1/2 teaspoon vanilla. Mix (do not whip) all ingredients in a bowl. Set in refrigerator to chill 2 hours at least. Beat mixture until so thick it holds its shape. Enough for top, sides, and between layers of this 3 layer cake, even when you use a generous hand.

CHERRY YUM-YUUM

3 Cups Graham Cracker Crumbs
2 Packages Dream Whip
2 Cans Cherry Pie Filling
3/4 Cups Sugar

1-1/2 Sticks Margarine or Butter
1 Large 8-Oz. Cream Cheese
1 Cup Cold Milk

Melt margarine and mix with cracker crumbs. Beat milk and Dream Whipe, add sugar and cream cheese put half of crumbs in bottom of pan and then half of Dream Whip then all of Cherry Pie Filling, then rest of Dream Whip then rest of crumbs on top. Let set for 24 hours.

To make BLUEBERRY SUPREME - use 2 Cans Blueberry Pie Filling and 1 Cup Nuts.
DELICIOUS!!

TUNNEL OF FUDGE CAKE

1-1/2 Cups Soft Butter
6 Eggs
1-1/2 Cups Sugar
2 Cups Chopped Nuts

1-1/2 Cups Pillsbury's Best
Regular Flour
1 Package of Pillsbury's 2-Layer
Double Dutch Fudge Buttercream
Frosting Mix

Oven 350°

10 Inch Tube Cake Pan

Cream butter in large mixer bowl and high speed of mixer. Add eggs, one at a time, beating well after each. Gradually add sugar; continue creaming at highspeed until light and fluffy. By hand, stir in flour, frosting mix, and nuts until well blended. Pour batter into greased Bundt pan or 10-inch tube pan. Bake at 350° for 60 to 65 minutes. Cool 2 hours; remove from pan. Cool completely before serving.

Note: Nuts and Double Fudge Frosting Mix are essential to success of this unusual recipe. Since cake has a soft fudgy interior, test for doneness after 60 minutes by observing dry, shiny, brownie-type crust.

APPLE MINT ANGEL SHELLS

The Shells

3 Egg whites
3/4 Cup sugar
1/2 Teaspoon vanilla
1/2 Teaspoon baking powder
14 Scalloped buttery salty
crackers
3/4 Cup chopped walnuts

The Sauce

2 Teaspoons cornstarch
2 Cups canned apple sauce
2/3 Cup sugar
15-20 drops peppermint extract
6 drops green food coloring
1 1/2 Pints vanilla ice cream

Beat egg whites very stiff. Gradually add 3/4 cup sugar, beating constantly. Add vanilla extract and baking powder. Break crackers into large pieces; add with chopped walnuts. With tablespoon make 6 mounds of meringue 3/4 inches in diameter on moistened unglazed paper on baking sheet. Make a deep well in the center of each meringue. Bake at 275 degrees, about 50 minutes. Cool. Remove meringues from paper. Moisten cornstarch with a little cold water; combine with apple sauce, 2/3 cup sugar, peppermint extract and green food coloring in saucepan. Cook slowly, stirring constantly until sauce is thickened. Chill. Just before serving, place ice cream in center of meringue shells. Top with minted apple sauce. Serve immediately. Makes 6 servings.

SCANDINAVIAN ICE BOX CAKE

No cooking, no baking! Just drain two no.2 cans of crushed pineapple. Crush a 6 oz. package of zwieback into crumbs (or use graham cracker crumbs). Mix with 6 tablespoons of melted butter. Make layers of zwieback and pineapple--starting and ending with zwieback. Chill 2 hours or more. Serve with lots of whipped cream and garnish with pineapple.

COCOANUT POUND CAKE

3 Cups sugar
6 Eggs
3 Sticks margarine
3 Cups flour

1 Teaspoon baking powder
1 Cup undiluted canned cream
1 Tablespoon lemon flavoring
1 Can Angel flake coconut

Cream sugar and margarine well. Add eggs - one at a time, mix well. Add milk alternately with flour and baking powder; add flavoring and fold in coconut. Bake in tube pan in 350 degree oven for 1 hour and 20 minutes.

FRESH APPLE CAKE

- - - Mrs. James Wells

Cream together 1-1/4 sticks of butter (or margarine) with 2 cups of sugar. Add 2 eggs, 2 cups of flour, mixed with 1/4 teaspoon cinnamon, 1 teaspoon soda, 1/4 teaspoon salt and 1 teaspoon baking powder. Then add 2 cups of Haywood County crisp apples, preferably Staymon Winesaps or tart apples (raw, sliced as for pie). 1 cup of dates (no pits) or 1 cup raisins (preferably white raisins). 1 cup nuts (pecans are best).

Note: Batter will be very thick - bake in a 9 x 13 pan 40 to 45 minutes at 350 degrees or if in a pyrex or glass pan, 325 degrees.

Serve with or without whipped cream.

OATMEAL LOAF

- - - Mrs. James Wells

1 cup oatmeal, quick
cooking is best
1 stick margarine
1 cup white sugar
1 cup brown sugar
1 teaspoon soda
1 pinch of ginger
(if desired)

1 cup boiling water -
Pour boiling water over
the oatmeal and let stand
until cooled.
1 cup plain flour
1 teaspoon cinnamon

Add margarine to oatmeal and cream, then add sugar, soda, cinnamon and ginger, if used; now the eggs, flour and mix well. Put in loaf pan and bake 1 hour at 350 degrees. Let cool in pan, then cut or slice. Very good and stays moist.

F I L L I N G S - F R O S T I N G S

DATE CREAM FILLING

Heat in top of double boiler: 1 cup milk
1/2 cup chopped dates
Combine: 1/4 cup sugar
1 tablespoon flour

Add 1 beaten egg. Blend until smooth, then add slowly to hot milk. Cook, stirring until thick, cool. Stir in 1/2 cup chopped nuts and 1 teaspoon vanilla.

PECAN FILLING

1 1/2 cups pecan halves 6 Tbsp. evaporated milk
1 stick butter Confectioners sugar

Toast 1 1/2 cups pecan halves, add 1 stick of butter. stir in about 6 tablespoons evaporated milk, add sifted confectioners sugar until stiff enough to spread. Put between layers and frost cake with any chocolate frosting.

FROSTING FOR CHOCOLATE CAKE

Cream 4 tablespoons butter. Sift 3/4 cup confectioners sugar. Add 1 teaspoon vanilla to 3 squares melted unsweetened chocolate, 1/4 teaspoon salt. Beat two egg whites until stiff but not dry - add the confectioners sugar, two tablespoons at a time. Beat until stiff. Fold into chocolate mixture and blend.

PARTY FROSTING

1. In a 2-quart saucepan mix 1 egg, well beaten, 1 cup sugar, 1 cup evaporated milk, 1 teaspoon vanilla, 1/4 teaspoon salt and 1/2 cup butter or margarine.
2. Cook and stir over medium heat until mixture thickens, about 8 to 10 minutes. Do not boil. Take off heat.
3. Stir in 1 1/4 cups coconut (3 to 4 oz. can), 1 cup chopped nuts and 1 cup cut-up candied cherries. Cool.
(If desired, decorate top of cake with nut halves and cherries.)

MARSHMALLOW FILLING

Cover top of 1 hot cake layer with halved marshmallows, placed cut side down. Put second layer on top at once so that heat of cake melts marshmallows somewhat. When cool, frost cake.

LEMON FROSTING -- Bobbie Harpe

$\frac{1}{2}$ cup margarine
dash of salt
2 tsp. grated lemon rind
3 tsp. fresh lemon juice
4 cups sifted confectioners sugar

Cream margarine, add salt, add part of sugar and cream well. Add remaining sugar, alternately with lemon juice, creaming until fluffy. Add lemon rind and blend well.

HOT FUDGE SAUCE -- Mrs. Sidney Truesdale

4 sqs. ($\frac{1}{4}$ lb.) baking chocolate
1 cup sugar
 $\frac{1}{2}$ tall can evaporated milk
1 tbsp. strong coffee
 $\frac{1}{2}$ tsp. vanilla
pinch of salt

Melt chocolate in top of double boiler, stir in sugar, mixing well, cover and continue cooking over boiling water for $\frac{1}{2}$ hour. Add milk, coffee, salt and vanilla. Beat until smooth and thick. Serve warm over ice cream or cake.

EGG NOG SAUCE

$\frac{3}{4}$ cup sifted confectioners
sugar
2 egg yolks, well-beaten
3 tablsps. brandy
 $\frac{1}{2}$ cup heavy cream,
whipped

Stir sugar into egg yolks, then brandy. Then fold in cream. Serve over any steamed pudding. Makes 6 servings.

PEANUT BUTTER COFFEE FROSTING

$\frac{1}{2}$ cup hot coffee
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{4}$ teaspoon salt
3 cups confectioners sugar

Stir the hot coffee into the peanut butter, blend well with wooden spoon. Beat in salt and confectioners sugar to blend and thick enough to spread. Yield - enough to frost 2 doz. cup cakes or one 8-inch layer cake.

CREAMY BUTTER FROSTING

Combine 2 tbsp. soft butter, 1 egg yolk and $\frac{1}{2}$ tsp. vanilla. Blend in 2 cups confectioners sugar alternately with $1\frac{1}{2}$ tbsp. cream. Beat until smooth and creamy.

COOKIES

ALMOND CRESCENTS

1/4 cup milk
1 egg, slightly beaten
2 tablespoonsful margarine or
butter, melted
1-1/2 teaspoons almond extract
3 cups vanilla wafers crumbs -
approximately 70 wafers
Confectioners sugar

Combine first four ingredients. Stir mixture into crumbs and blend thoroughly. Turn onto sheet of waxed paper, and form into a roll approximately 16 inches long. Chill for an hour. Cut into half-inch pieces, shape pieces into crescents. Bake on lightly greased cookie sheet in preheated 350-degree oven for 12 to 15 minutes. Remove to wire rack, dust with confectioners sugar. Cool, makes about two and a half dozen cookies.

"BEST COOKIES IN THE WORLD"

3/4 lb. butter
1 cup sugar
2 egg yolks
About 3 cups flour

Mix well; roll in small balls, dip finger in water and make a very shallow depression in each ball. Put jelly in each. Bake in moderate oven (350°). (This recipe came from a very old "handwritten" book from South Carolina that is now in its third generation.)

BROWNIE DROPS

2 packages (4 oz. each) Bakers German Sweet chocolate 1 tablespoon butter 2 eggs 3/4 cup sugar 1/4 cup unsifted all purpose flour	1/4 teaspoon Calumet baking powder 1/4 teaspoon cinnamon 1/8 teaspoon salt 1/2 teaspoon vanilla 3/4 cup finely chopped pecans
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Melt chocolate and butter over hot water, stir, cool, beat eggs until foamy; add sugar - 2 tablespoons at a time - beat 5 minutes with mixer. Blend in chocolate. Add flour, baking powder, cinnamon and salt - blend. Stir in vanilla and nuts. Drop by teaspoon on greased cookie sheet. Bake at 350° until cookies feel "set" (8 - 10 minutes).

NO-BAKE BROWNIES -- K. K.

2 - 6 oz. packages (2 cups) Semi-sweet chocolate bits 2 cups evaporated milk 3 cups finely-crushed vanilla wafers 2 cups miniature marshmallows	1 cup sifted confectioners sugar 1 cup flaked cocoanut 1/2 teaspoon instant coffee 1/2 teaspoon salt 2 teaspoons shortening
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Combine chocolate bits and evaporated milk in top of double boiler over hot (not boiling) water. Stir until chocolate melts and mixture is well blended. Combine remaining ingredients, except shortening, in large bowl and mix well. Reserve 1/2 cup of the chocolate mixture. Press evenly into a well greased 9" square pan. Return reserved chocolate mixture to top of boiler and add shortening. Place over hot (not boiling) water and stir until shortening is melted. Spoon over mixture in pan - spreading evenly. Chill until set. Cut into 1" squares. Makes 60 brownies.

CHERRY CHIP COOKIES

1/2 cup butter or margarine, soft	1 teaspoon almond extract
1 package (3 oz.) cream cheese, soft	1/2 cup sugar
1 egg	1-1/4 cups sifted enriched flour
1/2 cup finely chopped red candied cherries	1/2 teaspoon salt
	1/2 teaspoon baking powder
3/4 cup rolled oats (quick or old-fashioned) uncooked	

Beat butter and cream cheese together. Stir in egg, cherries and almond extract. Mix and sift sugar, flour, salt and baking powder. Add to butter mixture; beat well. Stir in oats; blend thoroughly. Chill; shape mixture into small balls about 3/4 inch in diameter. Place on greased cookie sheets; flatten with bottom of glass dipped in flour. If desired, press a slice of candied cherry on top of each cookie. Bake in moderate oven, 375°, 10 to 12 minutes. Makes about 4 dozen cookies.

CHRISTMAS FRUITCAKE COOKIES - - Mrs. H. B. Whitworth

2 lbs. dates	2-1/2 cups sifted flour
1/2 lb. candied cherries	1 teaspoon soda
1/2 lb. candied pineapple	1 teaspoon salt
1/2 lb. almonds	1 teaspoon cinnamon
1/2 lb. Brazil nuts	1 cup butter
Cut and chop fruits and nuts.	1-1/2 cups sugar
	2 eggs

Cream butter, sugar and eggs, add flour and spices. Cook at 400°. Drop by teaspoonfuls on ungreased cookie sheet. Bake only 10 minutes or less. Cookies should be soft when taken out of oven. (Makes 150-175.)

COFFEE-AND-SPICE DROPS - - Mrs. J. S. Schenck

1 cup soft shortening	3-1/2 cups sifted flour
2 cups brown sugar	1 teaspoon soda
2 eggs	1 teaspoon nutmeg
1/2 cup cold coffee	1 teaspoon salt
	1 teaspoon cinnamon

Mix together shortening, sugar and eggs, then stir in coffee. Sift dry ingredients and stir in mixture. Chill at least 1 hour. Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Bake at 400° until set - just until, when touched lightly with finger, almost no imprint remains, about 8 to 10 minutes. Yield: about 6 dozen 2-1/2" cookies.

CHOCOLATE FINGERS

- - Mrs. Fleetwood Smathers

Melt the following over heat: 2 sticks margarine or butter, 1/2 cup crunchy peanut butter and 1 teaspoon vanilla.

Mix in large bowl:

- 1 cup graham crackers, crushed
- 1 box powdered sugar
- 1 can Angel flake cocoanut
- 1 cup crushed pecans

Mix well, pour melted ingredients over dry. Stir well. Form in desired shapes. Melt 1/2 cup parafin in pan - add package chocolate chips (or butterscotch chips). Roll fingers in mixture. Place on wax paper. Store in refrigerator. (If desired, use both chocolate and butterscotch chips but use just 1/2 package of each.)

CRUNCHY DATE-NUT BARS

- 1 cup sifted all purpose flour
- 3/4 teaspoon salt
- 1/2 teaspoon soda
- 1 cup rolled oats

- 1 cup brown sugar, packed
- 1/3 cup Kraft oil
- 3 tablespoons water
- Date-Nut filling

Date-Nut Filling:

- | | |
|---------------------------|---------------------------------|
| 1-1/2 cups chopped dates) | Combine dates, water, sugar |
| 1/2 cup water) | and lemon juice in saucepan. |
| 1/4 cup sugar) | Cook, stirring constantly until |
| 1 teaspoon lemon juice) | thickened. Remove from heat, |
| 1/2 cup chopped nuts) | stir in nuts, and cool |

Sift together the flour, salt and soda; stir in the rolled oats and sugar. Combine the oil and water and beat with a fork until light and creamy. Add to the dry ingredients, toss and mix with a fork. Press half of the mixture on the bottom of the greased 8-inch square Bake'n Tote pan. Spread with cooked date-nut filling. Cover with the remaining mixture. Bake in a moderate oven, 375°, 25 to 30 minutes. Cut into bars.

DANISH COOKIES

- 2-1/2 cups sifted flour
- 1/2 teaspoon cinnamon
- 1 cup grated, unblanched almonds

- 1-1/3 cups real butter
- 1-1/2 cups sugar
- 1 egg
- 1 egg yolk

Mix and sift flour and cinnamon; add nuts and mix. Cream butter, add sugar gradually and cream til fluffy. Add well beaten egg and egg yolk and mix. Add flour mixture gradually and mix. Chill dough in refrigerator. Roll 1/8" thick on floured pastry cover and cut with cookie cutters. Bake on ungreased baking sheets in a preheated 375° oven about 9 minutes. Store in covered containers. Makes about 6 dozen.

DATE PINWHEELS

1 8-ounce package Dromedary
chopped dates
1/2 cup water
1/4 cup sugar
2 tablespoons lemon juice
1/2 cup chopped walnuts
1/2 cup butter or margarine

3/4 cup light brown sugar firmly
packed
1 egg
1/2 teaspoon vanilla extract
2 cups sifted all-purpose flour
1/4 teaspoon baking powder
1/2 teaspoon salt

Combine first three ingredients in a saucepan. Bring to simmer, cook six to eight minutes, stirring frequently, until thick. Stir in lemon juice, then nuts. Cool. Cream margarine and sugar. Add eggs, then vanilla extract; beat till smooth. Sift together dry ingredients, add to creamed mixture, stir until smooth. Chill one hour. Divide dough in half. On floured surface roll one part into an 8 x 11 inch rectangle about a quarter-inch thick. Spread half date mixture over dough, beginning at long end roll like jelly roll. Repeat with second batch. Wrap each roll in wax paper and freeze. Bake (slice still frozen, 1/4 inch thick) on lightly greased cookie sheet in preheated 375-degree oven 12 to 15 minutes until lightly browned. Makes 5 dozen cookies.

HOLIDAY DATE FINGERS

1 tablespoon vinegar
1/3 cup milk
1-1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon each, ground cinnamon
and nutmeg
1 cup softened butter or
margarine
1 cup sugar
2 eggs, room temperature

1 teaspoon vanilla extract
1 - 8 ounce package chopped dates
3/4 cup chopped walnuts
2 tablespoons water
3 drops green food coloring
1 3-1/2 ounce package flaked
coconut
3-1/2 cups sifted confectioner's
sugar
3 to 4 tablespoons milk
1 teaspoon vanilla extract

Stir vinegar into milk and let stand. Sift together next five ingredients. Cream 1/2 cup butter or margarine and sugar. Add eggs one at a time beating well after each. Add milk and dry ingredients alternately, beginning and ending with dry ingredients. Blend in vanilla; stir in chopped dates and chopped nuts. Spread in a greased and floured 10 by 15 inch jelly roll pan. Bake in a preheated 350-degree oven 20 to 25 minutes or until done. Cool in pan. Meanwhile combine water and food color in large jar, add coconut, shake well to color and turn onto waxed paper to dry. Cream remaining 1/2 cup butter or margarine and sugar. Stir in milk and vanilla; beat until smooth. Spread on cooled cake; sprinkle with coconut. Refrigerate. Yield - forty 3 by 1-1/4 inch fingers.

ICE BOX COOKIES

- - - Mrs. C. C. Nicholls

1/2 cup butter
1 cup brown sugar
1 egg (beaten)
1/2 teaspoon vanilla

2 cups flour
1/2 teaspoon cream of tartar
1/2 teaspoon soda
1/2 cup finely chopped nut meats

Mix all ingredients well and form into roll. Wrap in wax paper. Place in refrigerator until chilled. Slice thin and bake in moderate oven.

ICE BOX COOKIES

- - - Mrs. Hamilton Witter

1 cup brown sugar
1 cup white sugar
1/2 lb. butter
3 eggs

4 cups flour
1 cup nuts (walnuts)
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon all spice

Cream butter; add sugar and cream; add eggs, mix thoroughly.

Add flour (sifted with soda and spices), add nuts.

Place on wax paper and roll in long rolls. Place in refrigerator over night or till firm. Slice very thinly and place on baking sheet. Bake in moderate oven (350-375°) till brown.

MAPLE NUT BARS

- - - Mrs. R. K. Harpe, Jr.

1 egg
1/2 cup sugar
1/3 cup melted butter
1/2 cup self-rising flour

1 teaspoon maple flavoring
1 cup English walnuts,
coarsely chopped
1/2 cup chopped raisins

Beat egg, add sugar and blend. Add melted butter, flour, flavoring, walnuts and raisins. Blend until well mixed. Spread evenly on a greased 8 inch square pan. Bake in a 350° oven for approximately 30 minutes. Cool in pan, then cut in squares. Yields 16 squares.

MERINGUE KISSES

1 stack pack (unsalted) premium
crackers, finely rolled
3/4 cup finely chopped walnuts or
pecans
1/3 cup flaked coconut

6 egg whites at room temperature
1/4 teaspoon salt
1-1/2 cups fine granulated
sugar
Candied cherries, halved

Combine first three ingredients. Beat egg whites and salt until soft peaks form. Gradually beat in the sugar. Beat until stiff and glossy, but not dry. Blend in food coloring, if you want the kisses tinted. Fold in dry ingredients. Cover baking sheets with thick brown paper. Drop dough by spoonful, one inch apart. Top with piece of cherry. Bake in preheated 350-degree oven 20 minutes or until faintly colored. Cool five minutes before removing to rack. Cool on rack, then store in air-tight tin. Makes about 3 dozen cookies.

MORAVIAN COOKIES

1 Qt. molasses
3/4 lb. brown sugar
3/4 cup butter or lard mixed
3-1/2 lbs. flour

2 teaspoons cinnamon
2 teaspoons cloves
1 teaspoon ginger
1 teaspoon mace
2 tablespoons soda dissolved
in a little vinegar or
buttermilk

Bake at 350 degrees.

MORAVIAN COOKIES

1 cup molasses
1/2 cup shortening
1 teaspoon baking soda
2-1/4 cups sifted all-purpose
flour
1-3/4 teaspoons baking
powder

1 teaspoon salt
1 teaspoon ginger
1/2 teaspoon each
ground cloves,
cinnamon and
nutmeg

Heat molasses to boiling in saucepan deep enough for mixing dough. Remove from heat; stir in shortening and soda. Sift together flour, baking powder, salt and spices; add to molasses mixture. Chill overnight. Roll out dough 1/16" thick on lightly floured board or pastry cloth. Cut with Christmas cookie cutters. Place on a lightly greased baking sheet; bake in moderate oven (350°) 7 minutes. Makes about 6-1/2 dozen cookies.

NUT ROLL

- - - Mrs. R. K. Harpe, Jr.

2 packages dry yeast
1 cup milk at room
temperature
4-1/2 cups sifted flour
1/2 lb. melted butter

1 teaspoon salt
1/2 cup sugar
4 eggs separated
1/3 cup milk

Mix flour, salt and sugar. Add egg yolks. Add yeast dissolved in room temperature milk. Add butter and rest of milk. Work thoroughly. Let rise until double in bulk.

Beat egg whites, (mix 3/4 cup sugar and 1/2 lb. ground nuts) add to egg whites.

Separate into three portions - roll out as a jelly roll. Spread egg white mixture on roll. Roll up as a jelly roll. Place in greased pan and let rise until double in bulk. Bake 10 minutes at 375° - 30 minutes at 350°.

ORANGE - DIPPED COOKIES

- - - Mrs. R. A. Levine

Cream: $\frac{3}{4}$ cup shortening
 $1\frac{1}{2}$ cup brown sugar
 2 eggs (beat and add to above)
 3 teaspoons grated orange rind
 Dissolve: $\frac{1}{2}$ teaspoon soda in $\frac{1}{2}$ cup sour milk
 (Note: add 2 teaspoons vinegar to $\frac{1}{2}$ cup milk to sour.)
 Mix: 3 cups flour, $1\frac{1}{2}$ baking powder, $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup nuts
 1 teaspoon vanilla

Add milk to dry mixture. Drop on greased cookie sheet. Bake 375° 10-12 minutes.

While hot, dip cookies in this icing:

3 teaspoons grated orange rind
 $\frac{1}{3}$ cup orange juice
 1 cup sugar
 (Mixed together)

RUSSIAN TEA CAKES

- - - Mrs. J. S. Schenck

1 cup soft butter (do not make substitution)	2- $\frac{1}{4}$ cups sifted flour
$\frac{1}{2}$ cup sifted confectioners' sugar	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	$\frac{3}{4}$ cup finely chopped nuts

Mix together thoroughly butter, sugar and vanilla. Sift together flour and salt and stir in to butter mixture. Mix in nuts. Chill dough. Roll into 1" balls. Place 2- $\frac{1}{2}$ " apart on ungreased baking sheet. Bake until set, but not brown. While still warm, roll in confectioners' sugar. Cool. Roll in sugar again. Bake in not oven (400°) about 10 to 12 minutes. Yield: 4 dozen 1- $\frac{1}{2}$ " cookies.

SUGAR AND SPICE COOKIES

- - - Mrs. R. A. Levine

$\frac{3}{4}$ cup soft shortening	2 teaspoons soda
1 cup sugar	$\frac{1}{4}$ teaspoon salt
1 egg	1 teaspoon cinnamon
$\frac{1}{4}$ cup molasses	$\frac{3}{4}$ teaspoon cloves
2 cups flour	$\frac{3}{4}$ teaspoon ginger

Mix thoroughly. Form into balls, size of small walnut, or drop by teaspoon onto lightly greased cookie sheet. Bake 10-12 minutes at 375° . Dust with powdered sugar while still warm.

CONGO BARS

1 Box Brown Sugar
2/3 Cups Melted Butter
2-3/4 Cups Sifted Flour
1/2 Teaspoon Salt

1 Package Chocolate Chips
3 Eggs
2-1/2 Teaspoon Baking Powder
1 Cup Nuts

Melt butter, add sugar. Cool then add eggs one at a time, beat well after each addition. Add flour, baking powder, salt, nuts, chocolate bits. Bake 350° 25 Minutes or until done.

LAYER SQUARES

1 Stick Margarine
1 Cup Graham Cracker Crumbs
1 Cup Cocoanut

1 Cup Chocolate Bits (1 Package)
1 Cup Butterscotch Bits "
1 Can Eagle Brand Condensed Milk
1 Cup Nuts (Pecans)

Melt margarine in 10 x 13 pan, add ingredients as listed in layers. Bake in 350° oven about 30 minutes

APRICOT CHEWS

Blend 2/3 cup Eagle Brand Condensed Milk, 2 Cups Flaked Cocoanut dash salt and 1 cup finely chopped uncooked dried apricots. Shape in 24 balls and put on greased cookie sheets. Bake in moderate oven (350°F) 12 to 15 minutes. Remove at once from sheet. Makes about 2 dozen.

DATE SQUARES

3/4 Cup Butter
1 Cup Brown Sugar
1-1/2 Cups Flour

1-3/4 Cups Quaker Oats
1/2 Teaspoon Salt
1/2 Teaspoon Soda

Filling:

1 Cup Dates
1 Cup Water

1/4 Cup Brown Sugar
1 Teaspoon Corn Starch

Cover bottom of shallow pan with half of mixture. On top of that put filling then the other half of the mixture. Bake in medium oven.

BRAZIL-NUT SENSATION

$\frac{3}{4}$ Cup sifted all purpose flour
 $\frac{3}{4}$ Cup granulated sugar
 $\frac{1}{2}$ Teaspoon baking powder
 $\frac{1}{2}$ Teaspoon salt
3 Cups shelled Brazil nuts

2 Packs of pitted dates (1 lb.)
1 Cup well drained maraschino cherries
3 Eggs
1 Teaspoon vanilla

Heat oven to 300 degrees. Grease and then line with waxed paper 9x5x3" loaf pan. Put first four ingredients in sifter. Put nuts, dates, and cherries in a bowl and sift flour mixture over these until well coated. Beat eggs until foamy; add vanilla. Spread evenly in pan. Bake until done. Cool in pan on wire rack 15 minutes. Remove from pan, peel off paper, and cool on rack. Wrap in aluminum foil; store in refrigerator. This will keep for 5 or 6 weeks.

DUTCH TEA CAKES

$1\frac{1}{2}$ Cups of brown sugar
2 Tablespoons of water
 $\frac{1}{4}$ Cup of butter

1 Teaspoon cinnamon
1 Cup of ground almonds
1 Cup flour

Mix sugar and water to make thick paste. Add butter, cinnamon, almonds and flour. Shape in small rounds, about 1 in. in diameter, on a baking sheet, greased with unsalted fat. Place at least 2" apart. Bake about 15 min. in moderate oven (325). Remove from oven, let stand half a minute and then lift from sheet.

CHOCOLATE CANDY COOKIES

1 Stick butter
2 Cups sugar
2 Tablespoons cocoa
 $\frac{2}{3}$ Cup evaporated milk

$\frac{1}{2}$ Cup peanut butter (smooth or crunchy)
2 Cups rolled oats
1 Teaspoon vanilla

Melt butter. Add sugar, cocoa and milk. Bring to a boil. Cook for exactly 2 minutes. Remove from heat and add remaining ingredients. Drop by teaspoonfuls onto waxed paper to cool. Makes about 6 dozen. (These freeze well)

BROWNIES

$\frac{3}{4}$ Cup flour
1 Cup sugar
2 Eggs
 $\frac{1}{4}$ Cup cocoa
 $\frac{1}{4}$ Cup nuts
 $\frac{1}{2}$ Cup butter

1 Teaspoon vanilla
 $\frac{1}{4}$ Teaspoon salt

Cream butter, sugar, and eggs. Add other ingredients. Bake at 350 for 20-25 minutes.

FRUIT CAKE COOKIES - - Doris Plott

1 Cup Brown Sugar	1/2 Cup Butter or Margarine
4 Eggs	3 Cups Flour
1/2 Teaspoon Nutmeg	1 Teaspoon Vanilla
1 Teaspoon Soda	3 Tablespoons Sour Milk
1/2 Cup Whiskey or Orange Juice	1 Lb. Candied Cherries
1/2 Lb. Candied Pineapple	1 Can Black Walnuts
5 Cups Pecans	1 Box White Raisins

Cream butter and sugar, add eggs that have been beaten. Add flour that has been sifted with soda and nutmeg, take out 1/2 cup flour to mix with fruit and nuts before adding soda and nutmeg.

BLACK EYED SUSANS - - Mrs. G. W. Rowe

1 Lb. Aged Cheese (Grated)	1 Teas. Salt
1/2 Lb. Butter	1 Package Dates
Dash Red Pepper -Pinch of Salt	Pecans - 1 Teaspoon Sugar

Cream Cheese and butter, add salt, pepper, and enough flour to make a stiff dough (about 3 cups). Put dough in refrigerator until thoroughly chilled or overnight. Cut dates and stuff with pecans. Then take dough and roll very thin, cut with biscuit cutter and put date in center. Bake in moderate oven, while hot roll in sugar and lay on wax paper. (Be sure they don't burn)

Use same dough as above for - - Olive Puffs

Put salt instead of sugar - dash cayenne, 1/2 Teaspoon Paprika, drain olives and cover with dough, let stand in refrigerator over night, bake in moderate oven and roll in paprika.

DATE FINGERS - - Mrs. G. W. Rowe

1 Stick Margarine	1/2 Cup Nuts (Pecans)
1 Cup White Sugar	1 Well Beaten Egg
1 Cup Finely Chopped Dates	1 Teaspoon vanilla.

Mix all this together and cook 7 minutes, stirring constantly. Add 1 teaspoon. Pour over 2-1/2 Cups of Rice Crispies. Shape into fingers (not too long) while hot. Roll in Angel Flake Coconut. Place on platter and put in refrigerator until cool.

RICE KRISPIES GEMS

1/2 Stick Butter
32 Large Marshmallows
1 Teaspoon Vanilla
1 Cup Nuts
5 Cups Rice Krispies

Melt butter, marshmallow. Add Rice Krispies and vanilla and nuts. Cut in squares.

CHINESE CHEWS

1 cup sugar
1 stick butter
1 cup flour
1 teaspoon of baking
powder

1/4 teaspoon of salt
1 cup chopped dates
1 cup chopped nuts
2 eggs beaten

Cream butter and sugar. Add other ingredients. Spread this on greased baking sheet or pan. Bake at 375 degrees until done. Cut while warm.

C A N D I E S

EXTRA SMOOTH, FIVE MINUTE FUDGE

1-2/3 cups sugar	1½ cups semi-sweet choc. bits
2 tbsp. butter	1½ cups diced marshmallows (about 16)
½ tsp. salt	½ cup chopped nuts
2/3 cups undiluted evaporated milk	1 tsp. vanilla

Combine sugar, butter, salt and milk in saucepan over medium heat. Cook 5 minutes, stirring constantly. Remove from heat. Add chocolate, marshmallows and nuts to milk-sugar mixture. Stir in vanilla; beat vigorously 1 minute, or until marshmallows and chocolate melt.

Pour fudge into buttered 8" square pan. Top with additional nuts. Cool until firm; cut in squares.

FIVE PLATE FUDGE -- Mrs. E. H. Patrick

2-3/4 cup white sugar	3/4 cup evaporated milk
2 tbsp. cocoa	1 stick butter (¼ pound)

Blend ingredients. Boil for 3 minutes. Pour equally into 5 plates in which you have placed 1 tablespoon peanut butter and 1 knife. Began with plate number one and beat with knife until thick enough to drop on wax paper. Repeat with each successive plate until all five have been beaten and dropped.

Chopped nuts may be substituted for peanut butter.

5# FUDGE - PTA

5 cups sugar	½ lb. butter
1 lg. can carnation milk	1 pt. marshmallow creme

Cook sugar, milk and butter for 13 minutes, pour over creme. Add:

3 pkgs. semi-sweet choc. bits	2 tsp. vanilla
2 cups nuts	pinch salt

Mix well - pour on buttered pans - cut in squares.

PEANUT BUTTER CANDY

1 cup sugar	½ cup peanut butter
1 cup brown sugar	½ cup evaporated milk
2 tbsp. butter	1 teaspoon vanilla
Dash of salt	

Put sugar, butter, milk, salt in saucepan and cook till soft ball. Put in peanut butter, vanilla, stir. Beat till creamy. Spread on waxed paper - cut in squares.

PENUCHE — Joy Lee Witter

1 lb. Light Brown Sugar	$\frac{3}{4}$ cup milk
1 cup regular sugar	$\frac{1}{2}$ cup light cream
$\frac{1}{8}$ tsp. cream of tartar	$\frac{1}{2}$ cup nuts (optional)
$\frac{1}{4}$ tsp. salt	

Blend sugars, cream of tartar and salt in large pan. Add milk; cream and stir until sugar is almost dissolved. Cook over low heat, stirring constantly until sugar is dissolved before boiling. Boil until soft ball stage. Remove from heat - cool. Beat until creamy and add nuts. At first sign of stiffening, pour into buttered pan (or platter). When cool, cut into squares.

LOUISIANA CREAM PRALINES

1 lb. light brown sugar	1 tablespoon butter
Few grains salt	2 cups ($\frac{1}{2}$ lb.) pecan halves
$\frac{3}{4}$ cup evaporated milk	

Cover a large baking sheet with aluminum foil, or butter baking sheet lightly. Mix sugar, salt, evaporated milk and butter in medium size saucepan. Stir over low heat until sugar is dissolved. Add pecans and cook over medium heat to soft boil stage (234°F.), stirring constantly. Remove from heat and let cool 5 minutes. Stir rapidly until mixture begins to thicken and coat pecans lightly. Drop rapidly from a teaspoon onto baking sheet to form patties. (If candy becomes too stiff at the last to handle easily, stir in a few drops of hot water.) Let pralines stand until cool and set. Makes about 44 small pralines.

Note: To make large pralines, drop from a tablespoon. Recipe makes about 20 large pralines.

To make Orange Cream Pralines: Add 1 teaspoon grated orange rind to sugar mixture before cooking, then proceed as above.

To make Coffee Cream Pralines: Add $1\frac{1}{2}$ teaspoons instant coffee to sugar mixture before cooking, then proceed as above.

To make Ginger Cream Pralines: Add 2 to 3 tablespoons finely cut crystallized ginger root or $\frac{3}{4}$ to 1 teaspoon ginger during last few minutes of cooking to soft ball stage, then proceed as above.

SANTA'S SWEETS

2 pkgs. (6-oz. ea.) semi-sweet chocolate pieces	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup dairy sour cream	2 cups fine vanilla wafer crumbs
$\frac{3}{4}$ cup confectioners' sugar	$\frac{1}{2}$ cup broken walnuts

Melt semisweet choc. pieces over hot (not boiling) water. Remove from water and stir in sour cream, sugar and salt. Blend in vanilla wafer crumbs. Spread in foil-lined 8-in. pan. Press walnuts into surface. Chill until firm. Cut into 1" sqs; 64 pieces.

CAROLERS' CRUNCH

$\frac{1}{2}$ cup evaporated milk	1 teaspoon vanilla
$\frac{3}{4}$ cup sugar	2 cups ready-to-eat
2 tbsp. butter or margarine	oat cereal (circles)
1 pkg. (6 oz.) butterscotch	1 cup salted peanuts
flavored pieces	1 cup broken pretzel sticks

Combine evaporated milk, sugar and butter in medium saucepan. Bring to a full boil, stirring constantly. Continue to boil, stirring constantly, for two minutes. Remove from heat. Add butterscotch pieces and vanilla and stir until smooth. Combine cereal, peanuts and pretzels in mixing bowl. Add butterscotch mixture and toss lightly until well coated. Drop quickly by heaping teaspoons onto wax paper or foil. Let stand until set. Makes three to four dozen pieces.

CREAM CHOCOLATE FUDGE

2 cups sugar	Pinch of salt
1 tablespoon Karo syrup	1 tablespoon butter
1 cup milk	$\frac{1}{2}$ teaspoon vanilla
2 tablespoons cocoa	$\frac{1}{4}$ cup chopped nuts

Place sugar, syrup, milk, and cocoa in kettle and cook until it forms a soft ball. Stir occasionally to prevent scorching. Remove from fire, stir in butter, salt, and vanilla. Let this cool. Beat until it is heavy; then add nuts and pour on a well buttered dish.

